## Frozen Pigeon Peas - Gandules 10 x 2 lb.





Product:

Ingredients:

Allergens:

Claims:

Intended use:

Storage conditions:

Country of origin:

Shelf life:

Availability:

SKU:



**Product Information** 

(Gandules) 10 x 2 lb.

Pigeon peas (Gandules).

TJ158

None

vegan.

Tio Jorge Frozen Pigeon Peas

All natural, gluten free, low in sodium,

Product needs to be cooked by end

consumer. For food service use only

Best by date 2 year from production date



Pallet Information			
Cube:	0.662		
TI/HI:	10 base x 11 high		
Pallet size:	110 cases		

## **Nutritional Information**

Serving size	1/2 cup(90
Amount per Serving  Calories	70
	% Daily Val
Total Fat 0.4g	1'
Saturated fat 0g	0'
Trans Fat 0 g	
Cholesterol 0 mg	0'
Sodium 97mg	4'
<b>Total Carbohydrate</b> 12g	5'
Dietary Fiber 4g	15
Total Sugars 4g	
Includes 0 g Added Suga	ars 0
Protein 5g	
Vitamin D 0mcg	0'
Calcium 20mg	2
Iron 1.4mg	8
Potassium 138mg	3

Packag	$\sim$	Info	rmo	tion
Facka				поп

0° F (-18° C)

Year round

Peru

Case pack:	10 x 2 lb.	
Net weight: Gross weight:	20 lb. (9.07 kg) 21 lb. (9.53 kg)	
Bag dimensions:	Polyethylene bags 13 x 11 in. 330 x 280 mm	
Case dimensions:	15.60 l x 11.73 w x 6.26 h in. 396 x 298 x 159 mm	
UCC – 14:	10765744003027	
UPC Code 12:	n/a (clear bag)	
Production code/ Best by date Plant Production Producti		

## **Heating Instructions**

Stovetop:

Keep frozen. How to Prepare: 1. Boil one cup of water. 2. Add one teaspoon of salt. 3. Place 1 cup of pigeon peas in boiling water. 4. Continue boiling the pigeon peas under low flame for ten to twelve minutes until tender.

Microwave oven:

Fill a microwave-safe bowl with enough water to cover the pigeon peas. Add the peas and salt as desired. Cook 8 to 10 minutes on high or until tender. Drain and Serve. Do not thaw before cooking

