

Tio Jorge Skinny Yuca Fries

10 x 2 lb.



Pallet Information

Cube:	0.78
TI/Hi:	10 base x 8 high
Pallet size:	80 cases

Nutritional Information

Nutrition Facts

11 Servings per 2 lb. bag	
Serving size	5 fries (85g)
Amount per Serving	
Calories	180
	% Daily Value*
Total Fat 7g	8%
Saturated fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 130mg	6%
Total Carbohydrate 30g	11%
Dietary Fiber 2g	8%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein <1g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0mg	0%
Potassium 270mg	6%

* The % Daily Value (DV) tells how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

Product Information

Product:	Tio Jorge Skinny Yuca Fries 10 x 2 lb.
SKU:	TJ053
Ingredients:	Cassava, vegetable oil (may contain palm and/or soybean oil) and salt.
Allergens:	None
Claims:	All natural, gluten free, kosher, vegan, low in sodium
Intended use:	Ready to heat and serve. For food service and retail use
Shelf life:	Best by date 2 year from production date
Storage conditions:	0° F (-18° C)
Country of origin:	Honduras
Availability:	Year round

Package Information

Case pack:	20 x 1 lb.
Net weight:	20 lb. (9.07 kg)
Gross weight:	21 lb. (9.53 kg)
Approximate Unit Weight:	16-18 g
Approximate Units per bag:	50-57 fries per 2 lb. bag
Approximate Units per case:	500-570 per case
Bag dimensions:	10 x 7.3 in. 254 x 185 mm
Case dimensions:	15.4 l x 11.6 w x 7.5 h in. 392 x 294 x 191mm
UCC – 14:	10765744002532
UPC Code 12:	Clear bag.

Production code/
Best by date
format:

Production Lot				Best if Used Before:		
AA	26	001	1	01	JAN	2028
Plant code	Production Year	Production day - Julian	Prod. shift	Day	Month	Year

Heating Instructions

Please consider before cooking:	Keep frozen until use. Do not overcook. Appliance temperatures may vary. Please consider the performance of your appliance when following these cooking directions. Always wear protective eyewear and clothing in case of splatter or discharge.
Restaurant use- Commercial deep fryers	Preheat enough oil at 350-360 °F (176-182 °C) to cover the fries. Place up to 1 lb. of yuca fries. Do not overload basket and carefully lower basket into hot oil. Fry for 2-3 minutes. Do not overcook. Let stand covered for 1 minute prior serving.
Pan fry instructions	Heat ½ cup of cooking oil in large skillet over medium-high heat. Carefully add frozen yuca fries to form a single layer. Fry 3 minutes, turning frequently. Cook to a light golden color. Drain on paper towels. Season to taste.
Oven instructions:	Pre-heat oven to 400 °F (205 °C). Grease bottom of baking sheet generously with vegetable oil. Arrange frozen fries in a single layer. Bake to a light golden brown, approximately for 12 minutes. Season to taste.
CAUTION! Ice crystals on frozen foods and pockets of moisture within can cause splattering when added to hot oil. Add product carefully and cover. When cooking: Always preheat, oil uncovered. If oil splatters, cover immediately and reduce heat. When splattering stops, remove cover and return to cooking temperature. Be careful not to spatter or spill oil onto hot burner of range. Do not overcook! After cooking: Carefully remove product from fryer. To avoid risk of burns and other injury, let fries cool for at least one minute in basket before serving as contents may continue to splatter.	



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