# **Sweet Plantain Slices** 4 x 6 lb.









Product Information		
Product:	Big Banana Sweet Plantain Slices	
	Pre-cooked Frozen 4 x 6 lb.	
SKU:	SB010	
Ingredients:	Ripe plantains, vegetable oil (may	
	contain soybean oil and/or palm oil)	
Allergens:	None	
Intended use:	Requires to be fully cooked by end	
	consumer. For food service and retail	
	use.	
Claims:	Kosher, all natural, gluten free, low	
	sodium, naturally sweet (no added	
	sugar), no cholesterol, vegan	
Shelf life:	Best by date 2 year from production date	
Storage conditions:	0° F (-18° C)  Plant Production Production Production Aday - Julian shift	
Country of origin:	Honduras/Colombia/Costa	
	Rica/Guatemala	
Availability:	Year round	

#### **Pallet Information**

Cube:	0.65
TI/HI:	10 base x 8 high
Pallet size:	80 cases

### **Nutritional Information\***

<b>Nutrition F</b>	acts
27 Servings per 6 lb bag Serving size	400
Serving size	100g
Amount per Serving Calories	170
	% Daily Value*
Total Fat 3.5g	4%
Saturated fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	5%
Total Sugars 28g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D <0.5 mcg	0%
েশ্রীcium 4.6mg	0%
Iron 0.4mg	2%
Potassium 478mg	10%

<sup>\*</sup> Rounded 100 g per FDA ruling

## Package Information

Case pack:	4 x 6 lb.
Net weight:	24.0 lb. (10.89 kg)
Gross weight:	25.5 lb. (11.57 kg)
Approximate unit weight	1.2-1.5 oz.
Approximate units per bag	64-80 slices
Approximate units per box	256-320 slices.
Bag dimensions:	18.0 x 13.8 in. 457 x 351 mm
Case dimensions:	15.0 l x 11.4 w x 6.6 h in. 384 x 288 x 167 mm
UCC – 14:	10765744000064
UPC Code 12:	765744000067
Production code/ Best by date	Plant Production Produ
format:	code Year day - Julian shift 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.	
Restaurant use/commercial deep fryers:	Preheat enough oil at 350-360 °F (176-182 °C) to cover plantain slices. Do not overload basket and carefully lower basket into hot oil. Fry for 3 -4 minutes. Do not overcook. Serve warm.	
Pan Fry:	Heat a ½ cup of cooking oil in large skillet over medium-high heat. Carefully add frozen plantain slices to form a single layer. Fry 3-4 minutes, turning frequently. Cook to a light golden brown. Do not overcook. Serve warm.	
Oven:	Pre-heat oven to 375°F (190°C). Arrange frozen plantain slices in a single layer. Bake to a light golden brown, approximately for 12-15 minutes. Serve warm.	
Microwave:	Place desired amount in microwave safe container. At high setting, heat for 3 minutes or until slices are hot. The more slices that you heat, the more time you will need. Serve warm.	
CAUTION!! Ice crystals on frozen foods can splatter when cooked in hot oil. To avoid		

CAUTION!! Ice crystals on frozen foods can splatter when cooked in hot oil. To avoid risk of injuries, add product to the fryer with caution, carefully remove it from fryer after cooking, and let it cool for one minute before serving.

