

# Yuca Fries Steak-Cut 20 x 1 lb.



## Pallet Information

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

## Nutritional Information

Nutrition Facts	
5 Servings per container	
<b>Serving size</b>	<b>3 fries(85g)</b>
<b>Amount per Serving</b>	<b>160</b>
	%Daily Value*
<b>Total Fat</b> 6g	8%
Saturated fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 170mg	8%
<b>Total Carbohydrate</b> 25g	9%
Dietary Fiber 2g	9%
Total Sugars <1g	
Includes 0g Added Sugars	0%
<b>Protein</b> <1 g	
Vitamin D < 0.6mcg	0%
Calcium 14mg	1%
Iron <0.1mg	0%
Potassium 255mg	5%

\* 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 Yuca Fries Steak Cut Pre-cooked Frozen 20 x 1 lb.
SKU:	TJY1101
Ingredients:	Cassava, vegetable oil (soybean oil) , potato starch and salt.
Allergens:	None
Claims:	All natural, gluten free, kosher, vegan.
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:	0.88 – 1.06 oz.														
Approximate units per bag:	16-19 fries														
Approximate units per case:	320 – 380 fries														
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 191 mm														
UCC – 14:	10765744000026														
UPC Code 12:	765744000029														
Production code/ Best by date format:	<table style="display: inline-table; border: none;"> <tr> <td style="border: none;">AA</td> <td style="border: none;">20</td> <td style="border: none;">001</td> <td style="border: none;">1</td> <td style="border: none;">JAN</td> <td style="border: none;">01</td> <td style="border: none;">2022</td> </tr> <tr> <td style="border: none; font-size: 8px;">Plant code</td> <td style="border: none; font-size: 8px;">Production Year</td> <td style="border: none; font-size: 8px;">Production day - Julian</td> <td style="border: none; font-size: 8px;">Prod. shift</td> <td style="border: none; font-size: 8px;">Best by Month</td> <td style="border: none; font-size: 8px;">Day</td> <td style="border: none; font-size: 8px;">Best by Year</td> </tr> </table>	AA	20	001	1	JAN	01	2022	Plant code	Production Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by Year
AA	20	001	1	JAN	01	2022									
Plant code	Production Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by 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.
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. 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.
<b>CAUTION!</b> 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.	