

Peppers Diced Green IQF



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Product Last Saved Date:11 October 2018

-10 FAH / 0 FAH

Nutrition Facts	
11 Servings per container	
Serving Size 2/3	Cup
Amount Per Serving Calories	25
% Daily	Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
<i>Trans</i> Fat 0 g	
Cholesterol 0 mg	0%
Sodium 5 mg	0%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	3%
Total Sugars 3 g	
Includes g Added Sugars	%
Protein 1 g	
Vitamin D mg	%
Calcium mg	0%
Iron mg	0%
Potassium mg	%
*The % Daily Values (DV) tells you how much a nutrient in a se food contributes to a daily diet. 2,000 calories a day is used for nutrition advice.	

Product Specifications:

Man Prod Dist Pro Code Code		d	GTIN		Pack		Pa	Pack Description		
22227		705279		100488002222	74	12 X 2 LBR				
Brand				Brand Owner			GPC Description			
FLAVRPAC			NORPAC FOODS INC.			Vegetables – Unprepared/Unprocessed (Frozen)				
Gross Weight Net		Weigh	ght Country of Ori			in ł	Kosher	Child Nutrition		
26 LBR 2		LBR	USA			Yes				
Shipping Information										
Length	Widt	h H	eight	Volume	TIxHI		Shelf Lif	e Stora	ge Temp From/To	

9x 8

730

1.0831 FTQ

Ingredients :

16.875 INH

11.375 INH

9.75 INH

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

-	-	
Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

Store at or below 0°F (-18°C)

Benefits :

These lustrous green peppers, individually quick frozen and diced to uniform ¼" cubes perfect for omelets soups, salads or sautéed as a special side.

Serving Suggestions :

Great addition to omelets, enchiladas, spaghetti sauce, pizza topping, soups, stew and fajitas.

Prep & Cooking Suggestions :

For hot dishes, add frozen peppers directly to other ingredients and cook as if using fresh peppers. For cold dishes, add peppers to boiling water, stir and return to boil, drain and chill before adding to other ingredients.

For food safety and quality cook to a temperature of 165°F.

More Information :

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