# LAKESIDE FOODS

## Stir Fry Blend

Nutri	tion	Fa	cts				
Serving Size 3/4 c		(80 g)					
Servings Per Contain	er (see chart at righ	nt)					
Amount Per Serving	J						
Calories 30		Calories fro	om Fat 0				
			% Daily Value*				
Total Fat 0 g			0 %				
Saturated Fat 0	g		0 %				
Trans Fat 0 g							
Cholesterol 0 mg	g		0 %				
Sodium 20 mg			1 %				
Total Carbohydrate	5 g		2 %				
Dietary Fiber	1 g		4 %				
Sugars 2 g							
Protein 1 g							
Vitamin A 8%		Vitan	nin C 15 %				
Calcium 2%			Iron 2%				
* Percent Daily Values are based on a 2,000 calorie diet.  Your Daily Values may be higher or lower depending on your calorie needs:							
Total Fat	Calories:	2,000	2,500				
Sat Fat	Less than	65g 20g	80g 25g				
Cholesterol	Less than	300mg	300mg				
Sodium	Less than	2,400mg	2,400mg				
Total Carbohydrate		300g	g 375g				
Dietary Fiber		25g	25g 30g				
Calories per gram: Fat 9	Carbohydrate 4		Protein 4				

Frozen	Net Weight					
Package Size	oz	lb	g	kg	Servings	
12 oz	12		340		About	4.5
14 oz	14		397		About	5
16 oz	16		454		About	6
32 oz	32		907		About	11
			'			

#### Ingredients:

Broccoli, Sugar Snap Pea, Green Beans, Carrots, Celery, Water Chestnuts, Onions, Red Peppers.

Allergens: None

These nutrient values were derived from the 2001 AFFI Database.

CURRENT AS OF 8/18/17
EFFECTIVE DATE: 12/21/14
SUPERCEDES: 04/23/13

Product Name: IQF, Far East Blend

LFI Product Code: 022005

General Information: This product and packaging conforms to the latest

provisions of the Food, Drug and Cosmetic Act, to all applicable USDA regulations, to all applicable state statutes and regulations for the production facility, and is

not classified as ready-to-eat.

**Description:** The raw materials used for this product are individually

quick frozen broccoli, sugar snap peas, green beans, carrots, celery, onions, red peppers and water chestnuts. The components are blended according to the

percentages listed below.

**Grade:** Product conforms to U.S. Standards for Fancy Grade.

Ingredients: Broccoli, sugar snap peas, green beans, carrots, celery,

onions, red peppers, water chestnuts.

**Color:** Good color characteristic of blend components.

Aroma / Odor: Good aromas characteristic of blend component; no "off"

odors.

Flavor: Good flavors characteristic of blend components; no "off"

flavors.

**Texture:** Good texture characteristic of blend components.

Broccoli Florets 1 1/4" - 1 3/4" 10% Broccoli Stalks 3/4" 12% Sugar Snap Peas 22% Whole Green Beans 22% Julienne Carrots 3/8" x 3/8" x 11/2" 7% Celery Sliced 1/2" 7% Onion Strips 3/8" x vary lengths 7% Red Pepper Strips 3/8" x vary lengths 7% Water Chestnuts-Sliced 6%

Optional Label Claims: A good source of Vitamin C, a low calorie food, a very

low sodium food, a fat free food, a cholesterol free food,

natural, vegetarian/vegan.

**Kosher:** This product is not kosher certified.

Allergens: No allergens from the eight major foods or food groups

(Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts,

Peanuts, Wheat, And Soybeans)

Target Component %:

Gluten: Naturally Gluten Free Food

Chemical Enzyme: Peroxidase Negative

Microbiology: Aerobic Plate Count 100,000 cfu/g max

Total Coliforms 300 cfu/g max Generic E. coli <10 cfu/g max

**GMO:** Lakeside Foods Inc. does not grow gene-altered

vegetables. All vegetables sold by Lakeside Foods

Inc. are grown from seed developed using

conventional breeding methods.

MSDS (Material Safety Data Sheets): Not Applicable

**Serving Instructions:** For safety and quality, cook product to 165°F prior to

consumption.

Packaging Code: PACKAGE TYPE: Poly Bag

CODE TYPE: Ink jet

CODE LOCATION: Back of Bag

CODE FORMAT:

Top Line Packaging Code: 1,2<sup>nd</sup> digit Plant 3<sup>rd</sup> digit Period 4<sup>th</sup> digit Year 5, 6, 7<sup>th</sup> digit Julian day Bottom Line Product Code: 1,2<sup>nd</sup> digit Bulk plant 3<sup>rd</sup> digit Line 4<sup>th</sup> digit Period 5<sup>th</sup> digit Month 6,7th digit Day of month

8<sup>th</sup> digit Year

UNIT EXAMPLE: DC12235 MTAA8102 CASE EXAMPLE: DC12235 MTAA8102

**Storage:** Ship and store under clean conditions, maintained at

zero degrees Fahrenheit or colder.

Shelf Life: Approximately 24 months under proper frozen storage

conditions.

Container: Poly bag packed in sealed shipping carton or packed

into a plastic lined shipping carton.

Country of Origin: Typically Product of USA, Mexico, China, Thailand.



### **Recommended Preparation Instructions:**

**Product Name: IQF, Far East Blend** 

LFI Product Code: 022005

Standard Package

#### Size: 16 oz or less

#### **Stir Fry Instructions:**

- 1. Heat one tablespoon of oil in a wok to medium high heat.
- 2. Add frozen vegetables and cover immediately.
- 3. Stir occasionally until vegetables are tender and crisp (about 7 to 10 minutes).
- 4. Serve immediately. Avoid overcooking.

#### **Microwave Oven Cooking Instructions:**

- 1. Place frozen vegetables in a 2-quart microwave safe casserole dish with good fitting cover.
- 2. Add two tablespoons of water and cook on high setting for three minutes.
- 3. Stir the vegetables and cook on high for an additional 6 to 7 minutes.
- 4. Allow the casserole to stand for 2 minutes after cooking before opening.

Microwave cooking times vary with ovens - avoid over cooking. Cook to 165°F for quality and food safety.

#### **Handling Instruction:**

KEEP FROZEN

#### Size: 16 oz or Greater

#### **Stir Fry Instructions:**

- 5. Heat one tablespoon of oil in a wok to medium high heat.
- 6. Add frozen vegetables and cover immediately.
- 7. Stir occasionally until vegetables are tender and crisp (about 7 to 10 minutes).
- 8. Serve immediately. Avoid overcooking.

#### **Microwave Oven Cooking Instructions:**

- 1. To cook 16 ounces, place frozen vegetables in a 2-quart microwave safe casserole dish with good fitting cover.
- 2. Add two tablespoons of water and cook on high setting for three minutes.
- 3. Stir the vegetables and cook on high for an additional 6 to 7 minutes.
- 4. Allow the casserole to stand for 2 minutes after cooking before opening.

Microwave cooking times vary with ovens - avoid over cooking. Cook to 165°F for quality and food safety.

#### **Handling Instruction:**

KEEP FROZEN