

GC Riviera Blend



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Product Last Saved Date:8 October 2018

Serving Size	1 cup
amount Per Serving Calories	30
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
<i>Trans</i> Fat 0 g	
Cholesterol 0 mg	0%
Sodium 10 mg	0%
Total Carbohydrate 6 g	2%
Dietary Fiber 2 g	7%
Total Sugars 2 g	
Includes 0.0000 Added Suga	irs 0.00
Protein _{1 g}	
Vitamin D 0.0000 mg	0%
Calcium 34 mg	2%
Iron 1 mg	6%
Potassium 163 mg	4%

Product Specifications:

Man Pro Code	d I	Dist Pro Code		GTIN		Pack		Pa	ck Description
03093		758490		100488000309	30	6 X 4 LBR			
Brand				Brand Owner			GPC Description		
FL	AVRPAC	AC NORPAC FOODS INC.			INC.	Vegetables – Unprepared/Unprocessed (Frozen)			
Gross Weight Net Weight Country o		ntry of O	rigin Kosher Child		Child Nutrition				
26 LB	26 LBR 24		24 LBR USA		USA			Yes	
Shipping Information									
Length	Widt	h H	leight	Volume	TIxHI	Shelf	Life	Storag	ge Temp From/To
16.875 INH	11.375	INH 9	.75 INH	1.0831 FTQ	7x 9	73	30	-	10 FAH/ 0 FAH

Ingredients : e Wax Beans and Whole Baby Carrots

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 :

KEEP FROZEN UNTIL READY TO USE. STORE AT OR BELOW 0°F(-18°C). DO NOT REFREEZE.

Benefits:

Whole Green Beans, Whole Wax Beans, and Whole Baby Carrots. Big, bold and delicious!

Serving Suggestions :

RIVIERA BLEND WITH CHAMPAGNE VINAIGRETTE: For dressing whisk together 1/3 cup champagne wine vinegar, 3 tbsp. olive oil, 1 tbsp. fresh tarragon, chopped, 1/2 tsp. sugar. In non-stick pan over medium-high heat cook 6 cups vegetables in 2 tbsp. canola oil stirring occasionally until crisp-tender. Remove from heat and toss with dressing. Sprinkle with 2 tsp. lemon zest and 3 tbsp. sliced almonds, toasted.

Prep & Cooking Suggestions :

Stove Top Place contents of one bag Riviera Blend in a 6 1/2 quart pan. Add 1/2 cup water and bring to a full boil over high heat. Gently separate the vegetables with a wooden spoon if necessary. Reduce heat to medium; cover and cook gently for 10 to 12 minutes. Drain and serve. Season to taste

More Information :

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