

LATIN FIESTA

IQF Pre-cooked Yuca Chunks



DESCRIPTION:

100% usable product. Restaurant operator can use this added value product as a substitute for the whole peeled Raw Yuca.

SERVING SUGGESTIONS:

This product can be fried or baked and served immediately after cooking: HOT & CRISPY (salted or not). Suggest serving along with meat, pork, poultry or fish, accompanied with salsas (nacho's cheese, ketchup, garlic mojito, mayonnaise, etc.). Great with burgers, hot dogs or as part of Kid's Meals. Normally served 4 to 5 pieces per serving, as a side dish. Could be served alone, in bunches of 15 to 20 yuca fries. Perfect for BUFFET applications, because the product last CRUNCHY for a long period of time (around 2 hrs.).

COOKING DIRECTIONS: Always fry while frozen (otherwise the product will lose its quality and become soggy & bland)

- Deep Fryer: Preheat oil to 350°F (180°C). Place frozen yuca fries in fryer. Fry for 4 to 6 minutes or until golden brown. Drain and serve.
- Deep Pan: Preheat oil to 350°F (180°C). Place one layer of frozen fries on pan. Use enough oil to fully cover yuca fries. Fry for 4 to 6 minutes turning until golden brown. Drain and serve. Frying is the best and quickest alternative.
- Conventional Oven: Preheat to 350°F (180°C). Place one layer of frozen yuca fries on tray and bake for 12 to 15 minutes or until golden brown. These three cooking processes will make it crunchy on the outside and tender on the inside.

PROCESSING PLANT FOOD SAFETY AND QUALITY ASSURANCE PROGRAMS

- Our processing plant is Certified by the AIB (American Institute of Baking)
- HACCP (Hazard Analysis of Critical Control Points) Certified American Foods Safety International.
- GMPs (Good Manufacturing Practices)

STORAGE: Keep Frozen at 0°F (-18°C)



LONGEVITY (SHELF LIFE): 1 year if product is kept frozen

TARGET CUSTOMER / MARKET SEGMENT: VEGETABLE (Veggie) Lovers

Kid's , young people & first eaters of yuca are a natural & primary target for this product. Service to the table and Buffet lines at Family Dining (Lower- to-Up Scale), Theme Restaurants, Restaurant Franchises, Catering Services, Schools, Universities, Hospitals, Retirement Homes, US Military, Employee Feeding, Hispanic, African-American, Oriental & Hindu Communities. VEGGIE lovers.

OPERATOR NEEDS (Perceived): This product provides Menu Variety - Gives Ethnic Flare - Great Tasting Vegetable Alternative – Portion Control – Great Savings – Saves Time – It's CONSISTENT all the time – ZERO Trans Fat oil is used to pre-cook the product – AIB Certified. New approach for kids and younger population. This product is UNIQUE.

PACKAGING INFORMATION

IQF Pre-cooked Yucca

Food Service:

4/5 Lbs (4x2.27 Kls)

Carton Measurement

L: 15-12/16"; W: 11-13/16"; H: 7-8/16"

Carton Volumet

0.81 cubic foot (0.0228 mt3)

Bags Raw Materials

Polyethylene, Gage 2 mmls in.

Bags Measurement

L: 17-11/16"; W: 11-7/16"

Pallets

47-4/16" x 35-7/16"

Boxes/Pallets

9 Boxes/Layer, H: 10 Layers (90 Boxes)

Total Pallets/Container

21

Total Boxes/Container

1890

NUTRITION FACTS



Serving Size	100 gr	
Calories	112	
Calories from fat	1	
		%Daily Value
Total Fat	0.1gr	0%
Saturated Fat	0.0gr	0%
Cholesterol	0.0mg	0%
Sodium	7.2mg	0%
Total Carbohydrate	26.7gr	9%
Dietary Fiber	1.0gr	4%
Protein	1.0gr	
Vitamin A		0%
Vitamin C		10%
Calcium		2%
Iron		6%