

LATIN FIESTA



Yuca Bread



Pan de Yuca

DESCRIPTION:

The flavor profile and the perfect size makes this cheese bread roll the best companion for your meals. Use it for any occasion. Our Cheese Rolls are made using our original recipe making it the best in the market.

The product is GLUTEN FREE, and low in sugar.

Known in the Latin Market Place. "Pan De Bono" and "Pan De Yuca"

INGREDIENTS:

Tapioca Starch, Cheese, Eggs, Water.

BAKING INSTRUCTIONS:

- Remove product from Freezer to Refrigerator at list 1 day before baking
- Remove product from freezer.
- Preheat oven at 400 F.
- Place the PANDEYUCA on oven tray and bake for 23 - 27 minutes or until golden brown.
- Convection (Air) Oven: Adjust temperature to 300F.



PACK SIZES : (Regular Size)

<u>Description</u>	<u>UPC</u>	<u>Case Pack Size</u>	<u>Case Dimension</u>	<u>Case Weight</u>	<u>Cs./ Pallet</u>
Mini Yuca Cheese Roll	74877058010-9	100 ct.	12 x 12 x 2	7 lb.	100
Regular Yuca Cheese Roll	74877058011-6	100 ct.	16 x 12 x 4	17.5 lb.	60
Yuca Cheese Roll w/Guava	74877058012-3	50 ct.	10 x 10 x 4	9.2 lb.	80
Yuca Cheese Roll w/ Dulce de Leche	74877058013-0	50 ct.	10 x 10 x 4	9.2 lb. 15.75	80
Yuca Bread	74877058014-7	90 ct.	16 x 12 x 4	lb.	60