



Simplot Classic Vegetables - Blend Italian 1/20#



Simplot Classic(R) Vegetable Blends are a delicious, eye-appealing chorus of Grade A vegetables. Par-blanched and pre-cut to reduce labor costs and prep time, these versatile blends help you capitalize on your customer's growing appetite for fabulous side dishes. Simplot Classic(R) Vegetable blends are great on the side or as part of your own signature recipes.

Product Last Saved Date:31 May 2018

Nutrition Facts

107 Servings per container

Serving Size 3 oz (85g)

Amount Per Serving

Calories 30

% Daily Value*

Total Fat 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 35 mg **1%**

Total Carbohydrate 6 g **2%**

Dietary Fiber 2 g **8%**

Total Sugars 2 g

Includes g Added Sugars **%**

Protein 1 g

Vitamin D mg **%**

Calcium mg **2%**

Iron mg **2%**

Potassium mg **%**

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
10071179188872	643742	10071179188872	1 X 20 LBR	

Brand	Brand Owner	GPC Description
Simplot Classic Vegetables	J. R. Simplot Company	Vegetables – Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.500 LBR	20.000 LBR	USA	No	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.750 INH	10.000 INH	9.000 INH	0.7161 FTQ	14x7	720 None	-10 FAH / 10 FAH

Ingredients :

Zucchini, Carrots, Cauliflower, Italian Beans, Lima Beans, Red Bell Pepper

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 :

1/20 lb.

Benefits :

*Six different vegetables provide a colorful, engaging presentation. *Great for hot or cold side dishes. *The start of a quick and easy antipasto salad.

Serving Suggestions :

Unique, upscale blends make great signature side dishes. Excellent meat alternative main dish. Great ingredient items for soups, casseroles, and stews. Mix with favorite house dressing for quick imaginative salads. Offers low-fat menu selections. Makes a quick and easy Antipasto Salad just add olives, salami, tortellini pasta, and Italian dressing.

More Information :

Prep & Cooking Suggestions :

Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. For food safety and quality cook to a temperature of 165F. To serve cold prepare vegetables as stated below. Then cool as rapidly as possible to refrigerated temperature. STOVE TOP: Bring 1/2 cup water and 2 lbs. frozen vegetables to boil in a 3 quart saucepan. Cover and reduce heat to medium. Simmer for 7-9 minutes or until product is tender and thoroughly heated. Season and serve. MICROWAVE: Place 2 lbs. frozen vegetables and 2 tablespoons of water into a microwave safe dish. Cover and cook on high for 5-6 minutes or until product is thoroughly heated. Stir halfway through cooking time. Season and serve. Note Microwave ovens vary. Cooking times approximate. PRESSURELESS STEAMER: Place 2 lbs. vegetables in a full size steam table pan. Do not add water or cover. Steam in a preheated pressureless steamer for 4-5 minutes uncovered or until product is thoroughly heated. Season and serve.