

# Hawaiian Tostones

## 9 x 2 lb.



### Pallet Information

Cube:	0.79
TI/Hi:	10 base x 8 high
Pallet size:	80 cases

### Nutritional Information

#### Nutrition Facts

7 Servings per container	
<b>Serving size</b>	2 tostones(125g)
<b>Amount per Serving</b>	
<b>Calories</b>	<b>210</b>
	%Daily Value*
<b>Total Fat</b> 6g	7%
Saturated fat 1g	5%
<i>Trans</i> Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 38g	14%
Dietary Fiber 2g	9%
Total Sugars <1g	
Includes 0g Added Sugars	0%
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 2.3mg	0%
Iron 0.6mg	4%
Potassium 720mg	15%

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

### Product Information

Product:	Hawaiian Tostones
SKU:	CS028 <b>CHENEY 10077446</b>
Ingredients:	Plantains (Hawaiian), vegetable oil (palm oil)
Allergens:	None
Intended use:	Ready to heat and serve For food service and retail use
Claims:	Kosher, All natural, gluten free, low in sodium, vegan
Shelf life:	Best by date 2 year from production date
Storage conditions:	0° F (-18° C)
Country of origin:	Colombia
Availability:	Year round

### Package Information

Case pack:	9 x 2 lb. bags
Net weight:	18.0 lb. (8.16 kg)
Gross weight:	19.0 lb. (8.62 kg)
Approximate units per lb.	6-9 tostones
Approximate units per bag:	12-18 tostones.
Approximate units per case:	108 – 162 tostones.
Bag dimensions:	9.6 X 12.2 245 x 310 mm.
Case dimensions:	15.7 l x 12.0 w x 7.24 h in. 398 l x 304 w x 184 h mm.
UCC – 14:	10765744001658
UPC Code 12:	765744001651

Production code/  
Best by date  
format:



### Heating Instructions

Please consider before cooking:	Keep frozen until use. Appliance temperatures may vary. Please consider the performance of your appliance when following these cooking directions.
Restaurant use/commercial fryers:	Preheat enough oil at 350-360 °F (176-182 °C) to cover plantain tostones. Do not overload basket and carefully lower basket into hot oil. Fry for 3 to 4 minutes or until golden yellow. Drain on paper towel. Add salt to taste. Fry from frozen, do not thaw. We do not recommend cooking product in a microwave oven.

**CAUTION!!** Ice crystals on frozen foods can splatter when cooked in hot oil. To avoid risk of injuries, add product to the fryer with caution, carefully remove it from fryer after cooking, and let it cool for one minute before serving. Always wear protective eyewear and clothing to prevent injury from potential hot oil splattering.