



IQF peeled chestnuts Europe 10/2 lb

Chataignes pelées

PRODUCT OF EUROPE (SPAIN)

61101



FROZEN SWEET

IQF WHOLE FRUITS

CHESTNUT

Product Description

- Our select whole Chestnuts from Europe have been carefully blanched and peeled. Prepare as an accompaniment for poultry or use as an ingredient in your favorite dinner and dessert recipe.

Pack and Case Specifications

Pack Net Weight

2lb

Packs per Case

10

Case Size (LxWxH)

14.76"x 9.05"x 8.27"

Case Cube

0.64ft3

Case Gross Weight

22lb

Cases per Pallet

80 (10/8)

Microbiological

E. coli: < 100 cfu/g

Staphylococcus aureus: < 100 cfu/g

Salmonella: absence / 25g

Ingredients

Peeled Chesnuts.

Physical

Species: Castanea Sativa

Nutrition

Nutrition Facts

about 11 servings per container
Serving size 1 cup (85g)

Amount per serving
Calories 90

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1mg	6%
Potassium 425mg	10%

*The % Daily Value 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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Organoleptic

Color: Light to dark brown
Texture: Characteristic of chestnuts
Taste: Characteristic of chestnuts

Allergens

CONTAINS TREE NUTS (CHESTNUT).

Directions

Stove Top

Cook from frozen. Plunge quickly in boiling water. Simmer for 10 minutes and drain. Fry in a pan on medium-high setting in a little amount of oil or butter, without cover. Drain as needed.

Certificates and Claims

GMO FREE.

All Natural.

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 30 months.

UPC code



revised 26-Apr-17
by TL