



Simplot Simple Goodness™ - Peas & Diced Carrots 12/2.5lb

Simplot Classic® Vegetable Blends are a delicious, eye-appealing chorus of Grade A vegetables. Par-blanching 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.

Nutrition Facts

Serving Size 2/3 cup (88g)
Servings per container about 156

Calories 50	Calories from fat 0
% Daily Values *	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrates 10g	4%
Dietary Fiber 4g	16%
Sugars 4g	0%
Protein 3g	0%
Vitamin A	40%
Vitamin C	10%
Calcium	0%
Iron	6%

* Percent Daily Values are based on a 2,000 calorie diet.

Ingredients

GREEN PEAS, CARROTS.

Product Specifications

Skus:	10071179188551
Pack:	12/2.50 LB
Brand:	Simplot Simple Goodness™
Gross Weight:	31.25 LB
Net Weight:	30.00 LB
Country of Origin:	US
Kosher:	Yes
Vegan:	Yes
Vegetarian:	Yes
Gluten Free:	Yes
Allergens:	Crustacean Shellfish Free, Egg Free, Fish Free, Milk Free, Peanut Free, Sesame Free, Soy Free, Tree Nut Free, Wheat Free, Gluten Free

Shipping Information

Length:	16.000 IN
Width:	11.625 IN
Height:	9.375 IN
Case Cube:	1.009
TixHi:	10X7
Shelf Life:	730 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

- Classic quality peas add subtle flair to this time-tested pleaser.
- Small, uniform pieces look appetizing and ensure uniform cook.
- Excellent as a hot side dish or as a cold 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.

Prep Instructions

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. Because product is blanched during processing, quickly steam uncovered to bring up to 165F. Do not overcook. Cold dish: Add product to boiling water, stir, and return to boil. Drain and chill before adding other ingredients.