



# **Product Information Sheet**

# 055800-00 Mixed Berry Cup

### PRODUCT DESCRIPTION

This item is packed in 96/4oz Fluted Cups in plain corrugated fiber case.

#### CREDITING / YIELD

- One case of Mixed Berry cups provides 96 1/2-cup servings of fruit.
- CN Crediting: one 4.0 oz. cup credits as 1/2 cup of fruit

#### **CULINARY TIPS AND RECIPES**

• Pour a thawed cup over yogurt, pancakes, or waffles for a deliciously sweet, fruit-filled topping.

### THAWING INSTRUCTIONS

- Place full cases of frozen product into refrigerated conditions ( $\leq 40^{\circ}$ F) to thaw.
- Approximate thaw time is 24 to 36 hours depending on environmental conditions and stacking pattern. Exact thawing time is dependent on the combination of air flow and refrigeration temperatures.

## **Good Source of Vitamin C**

Net WT: 24 lbs. Ship WT: 26 lbs. Case Cube: 1.12834 18.126 x 12.563 x 8.563

UPC: 0 34742 05580 6

96 servings per container 1 Cup(113g) Serving size Amount per serving Calories % Daily Value\* Total Fat 0g Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 0mg 0% 7% Total Carbohydrate 18g Dietary Fiber 2g 7% Total Sugars 14g Includes 7g Added Sugars 14% Protein 1a Vitamin D 0mcg 0% Calcium 12mg 0% 0% Iron Omg Potassium 127mg 2% Vitamin A 2mcg 0% Vitamin C 39mg 45% Vitamin E 0mg 0% Thiamin 0mg 0% Riboflavin 0mg 0% Niacin 1mg 6% Vitamin B<sub>6</sub> 0.1mg 6% Folate 17mcg DFE 4% Vitamin B<sub>12</sub> 0mcg 0% Pantothenic Acid 0mg 0% Phosphorus 20mg 2% Magnesium 11mg 2%

**Nutrition Facts** 

\*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

Copper 0.1mg

Zinc 0mg

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

**INGREDIENTS: STRAWBERRIES,** BLUEBERRIES, SUGAR.

Allergens: None

I certify the above is true.

Signature of Company Rep.

Prepared By:

Hortencia Calderon/QA Manager

Date

10/15/2018

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