

FROZEN AVOCADO HALVES IQF

ITEM NO. 00123



PRODUCT DESCRIPTION

Our frozen avocado halves are made from avocados at optimum maturity. The avocados are washed, disinfected, cut, individually quick frozen (IQF) and vacuum sealed with nitrogen. The product is packaged according to the Good Agricultural Collection Practices and Good Manufacturing Practices (GACP-GMP) and the HACCP System.

INGREDIENTS

Hass Avocado, Salt, Ascorbic Acid, Citric Acid.
No GMO Varieties. Allergen Free.

Product Specifications

UPC:	811261001237
Pack:	8/3 Lbs (or 12/2 lbs.)
Brand:	FineMex
Gross Weight:	25.15 Lbs.
Net Weight:	24 Lbs.
Unit per bag:	18 - 28
Source:	Mexico or Peru
Halal:	Yes
Kosher:	Yes
Vegan:	Yes
Vegetarian:	Yes
Gluten Free:	Yes
Low Fat:	No
Low Sodium:	Yes
Zero Grams Trans Fat:	Yes

Shelf Life & Handling Instructions

Shelf Life (frozen):	24 months
Shelf Life (refrigerated):	24 hours
Oxidation time:	1 ≤ hour
Storage Temp from/to:	≤ -18°C (0°F)
Defrost Temp from/to:	0° to 6°C (32° to 42.8°F)

Thaw unopened bag in single layer. Once thawed, best if used within 24 hours. Do not refreeze.

Packaging

Length:	18 in
Width:	12 in
Height:	8 in
Case Cube (ft):	1.00
TixHi:	8x8
Code Date Format:	Julian Code: 9 027 01 9 - year of production 027 - Julian calendar 01 - internal code (batch)

Nutrition

Nutrition Facts

Serving Size 1 (100g)
Servings per container 100

Amount Per Serving	
Calories 190	
% Daily Value *	
Total Fat 17g	22%
Saturated Fat 4.21g	21%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
Total Carbohydrates 7g	3%
Dietary Fiber 5g	18%
Total Sugars < 1g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Vitamin D 0.25mcg	2%
Calcium 9.4mg	0%
Iron 0.37mg	2%
Potassium 450mg	10%

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

Benefits

- Rich buttery avocados ideal for slicing, dicing or mashing.
- Optimal portion control and usage.
- Year-round availability and consistent quality at a fixed price.
- No mess, no labor, no waste.

Cooking Instructions

Keep frozen. For best results, thaw unopened bag for 8 to 10 hours in the refrigerator (40°F) in a single layer. Once thawed and bag is open, keep covered to prevent browning, and consume within 2 days. Best if used within 24 hours. Once thawed, do not refreeze.

