

CHILL RIPE GREEN BEAN CUT CASE



Chill Ripe Green Beans Cut

Product Last Saved Date:19 October 2016

Nutrition Facts

Serving Size: 85 GR

Number of Servings per Package: 107

Amount Per Serving

Calories: 30 Calories from Fat: 0

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrate 6 g 2%

Dietary Fiber 2 g 8%

Sugars 1 g

Protein 1 g

Vitamin A	Per Srv	Vitamin C	Per Srv
	4%		6%

Calcium	4%	Iron	4%
----------------	----	-------------	----

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9	Carbohydrate 4	Protein 4
-------	----------------	-----------

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
01092		10034700010929	1 X 1 EA	20 lb

Brand	Brand Owner	GPC Description
Chill Ripe	Bonduelle USA Inc.	Vegetables – Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.47 LBR	20 LBR	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.2 INH	12 INH	8.8 INH	0.928 FTQ	10x10	720 None	0 FAH / 0 FAH

Ingredients:

Green Beans

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Provided'):

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions:

Keep frozen below -18 degrees C/0 degrees F. Do not allow contents to thaw.

Benefits:

Bonduelle is the world's undisputed leader in processed vegetables

Serving Suggestions:

Side dish, pot-au-feu, soup, stew, rice, stuffing, sauce

Prep & Cooking Suggestions:

For safety and quality follow cooking instructions. Keep frozen until ready to cook. Do not refreeze. 1. Place a small amount of water in a pan and bring to a boil. 2. Add frozen vegetables to boiling water and bring to a second boil. 3. Cover and cook to desired tenderness. Avoid overcooking for best flavor and color. Season to taste.

More Information: