CHILL RIPE PEAS GARDEN CASE



Chill Ripe Peas Garden

Product Last Saved Date:27 March 2018

TreeNuts - N

Nutrition Facts	•
101 Servings per container	
Serving Size	85 gr
Amount Per Serving Calories	70
9	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
<i>Trans</i> Fat 0 g	
Cholesterol 0 mg	0%
Sodium 5 mg	0%
Total Carbohydrate 13 g	4%
Dietary Fiber 4 g	13%
Total Sugars 4 g	
Includes g Added Sugars	%
Protein 4 g	
Vitamin D mg	%
Calcium 0 mg	2%
Iron 0 mg	8%
Potassium mg	%
The % Daily Values (DV) tells you how much a nutrient in bod contributes to a daily diet. 2,000 calories a day is use utrition advice.	

Product Specifications:										
Man Pro Code	d I	Dist Prod Code		d GTIN		Pack		Pack Description		
47039				10034700470396		1 X 20 LBR				
Brand			I	Brand Owner			GPC Description			
Chill Ripe			Bonduelle USA Inc.				Vegetables – Prepared/Processed (Frozen)			
Gross Weight Net		Neight	eight Country of Ori			gin Kosher		Child Nutrition		
20.99 LBR		20	LBR	USA			Yes		No	
Shipping Information										
Length	Widt	h He	eight	Volume	TIxHI		Shelf Life	nelf Life Storage Temp From/To		
15.3 INH	9.7 IN	н 7.	7 INH	0.661 FTQ	13x10		720 None		0 FAH / 0 FAH	

Ingredients: Garden Peas

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							

Wheat - N

Crustacean - N

Handling Suggestions:

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

Benefits:

Soy - N

Fish - N

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 pan and bring to boil. 2. Add frozen vegetables to boiling water and bring to second boil. 3. Cover and cook to desired tenderness. Avoid overcooking for best flavor and color. Season to taste.

More Information: