



Nutrition

Serving Size: 1/4 cup
Servings per container about 186
Calories: 20

	Amount per serving	% Daily Values
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	20mg	1%
Total Carbohydrates	5g	2%
Dietary Fiber	1g	4%
Total Sugars	3g	
Includes 0g Added Sugars		0%
Protein	0g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.2mg	2%
Potassium	50mg	2%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Ingredients

PINEAPPLE, RED ONION, RED BELL PEPPER, POBLANO PEPPER, SALSA BLEND (JALAPENOS, GREEN ONIONS, GARLIC, CILANTRO), SEASONING (SUGAR, CITRIC ACID, POTATO STARCH, SALT, MALTODEXTRIN, NATURAL FLAVORS).



Simplot RoastWorks® - Flame-Roasted Pineapple & Pepper Blend

Flame-roasted pineapple, red peppers and onions with poblano peppers and a blend of jalapeño, green onion, garlic and cilantro.

Product Specification

SKU	10071179034971
Pack	6/2.5lb
Brand	Simplot RoastWorks®
Gross Weight	17lb
Net Weight	15lb
Country of Manufacture	US
Halal	N
Kosher	N
Vegan	Y
Vegetarian	Y
Gluten Free	Y
Low Fat	Y
Low Sodium	Y
Zero Grams Trans Fat	Y

Shipping Information

Length	13.375 in
Width	9.625 in
Height	7.875 in
Case Cube	0.587
TixHi	15X8
Shelf Life	547 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- New Simplot RoastWorks® Flame-Roasted Pineapple & Pepper Blend adds spectacular roasted flavor and appearance across the entire menu.
- This colorful blend combines sweet and spicy flavors that patrons crave without all the labor and waste.

Serving Suggestions

Bacon cheeseburger with pineapple blend and Sriracha mayo, pulled-pork nachos, BBQ chicken quesadilla, pineapple guacamole, miso-glazed salmon, Hawaiian Panini, shrimp tacos, pizza topping, fried rice, springs rolls, Thai coconut soup, Asian bowls, shrimp ceviche, grilled hot dog topping.

Preparation Instructions: for food safety and quality.

KEEP FROZEN UNTIL READY TO USE IF THAWED, DO NOT REFREEZE
THAW AND SERVE Unopened package three days at 40°F.

CONVECTION OVEN (optional) Bake product at 375°F for 11 minutes in a single layer on a greased sheet pan. Rotate pan halfway through cook time.