



## Nutrition

Serving Size: 1 cup (79g)  
Servings per container about 11  
Calories: 25

	Amount per serving	% Daily Values
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	15mg	1%
Total Carbohydrates	4g	1%
Dietary Fiber	2g	7%
Total Sugars	1g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	30mg	2%
Iron	0.4mg	2%
Potassium	160mg	4%

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

BROCCOLI.



# Simplot Simple Goodness™ - Broccoli Florets, IQF

Simplot Simple Goodness™ Classic Vegetables offer the classic flavors and consistent blends that customers love. We do all the washing, slicing and trimming, so you get only 100% useable product and 0% waste. These IQF florets are hand-cut and trimmed for uniform size and appearance.

## Product Specification

SKU	10071179824664
Pack	12/2lb
Brand	Simplot Simple Goodness™
Gross Weight	26lb
Net Weight	24lb
Country of Manufacture	MX
Halal	N
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	Y
Low Sodium	Y
Zero Grams Trans Fat	Y

## Shipping Information

Length	19.25 in
Width	11.875 in
Height	11.5 in
Case Cube	1.521
TixHi	8X8
Shelf Life	720 Days
Storage Temp From/To	-10FA / 10FA

## Benefits

- Hand-cut and trimmed for uniform size and farm-fresh plate appeal
- Compare to raw trim loss of 25-35%
- Consistent year-round quality and pricing
- Individually quick frozen for easy portioning and less waste

## Serving Suggestions

Manage food costs and enjoy the flavors of fresh all year long. Serve "as is," make your own signature blends with fresh ingredients or simply toss with seasonings and sauces for a flavorful side.

## Preparation Instructions For Food Safety And Quality

FOR FOOD SAFETY AND QUALITY, COOK TO A TEMPERATURE OF 165°F. TO SERVE COLD, PREPARE VEGETABLES AS STATED BELOW, THEN COOL AS RAPIDLY AS POSSIBLE TO REFRIGERATED TEMPERATURE.

STOVE TOP 1. Bring 4 quarts of water to a boil on HIGH. 2. Add one bag of frozen vegetables and cook for 7 minutes, stirring as needed.

STEAMER 1. Arrange one bag of frozen vegetables in a slotted full-size steam table pan. 2. Steam for 4 minutes.

MICROWAVE (1100 Watts) 1. Place one bag of frozen vegetables in a microwave safe dish. 2. Add 2 Tbsp. of water and cover. 3. Cook on HIGH for 15 minutes, stirring halfway through cook time.