

### **ROASTWORKS**

### 003671 - Corn Sweet Roasted



iminates the cooking and chilling steps for vegetables in cold items; Scratch-made appearance for a fraction of the work; 100% yield vs. 36% yield from fresh; Refrigerate to save space in your freezer; Processed in our high care environment for enhanced food safety



### \* Benefits

Ingredients	▲ Allergens
CORN.	Free From:  Specific crustaceans eggs fish milk milk  peanuts fish fish fish milk  soy fish fish fish milk  wheat

# **Nutrition Facts**

Servings per Container 100 2/3cup(91g) Serving size

Amount per serving Calorios

Calories	110
% D	aily Value*
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 18g	7%
Dietary Fiber 3g	11%
Total Sugars 9g	
Includes 0g Added Sugar	0%
Protein 3g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.5mg	3%
Potassium 194mg	4%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

### **Handling Suggestions**

Keep frozen 0F or below

## Serving Suggestions

Crema de Elote, Roasted corn and pepper salsa, Roasted corn cheese spoonbread.

### Prep & Cooking Suggestions

Food Safety Statement: THAW AND SERVEThaw unopened package no more than six days at =40F. STEAMER (optional)Steam corn in a half-size steam table pan for 15-20 minutes. CONVECTION OVEN (optional)Bake corn at 375F for 10-15 minutes in a single layer on a greased sheet pan.

# Product Specifications

Brand	Manufacturer		
ROASTWORKS	J.R. Simplot Company		

MFG #	SPC #	GTIN	Pack	Pack Desc.
10071179790990	003671	10071179790990	1	1 / 20.0 LBR

Gross V	Veight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
21.5	5lb	20lb	No	USA		No

Shipping Information							
Length Width Height Volum				TIxHI	Shelf Life	Storage Temp From/To	
13.38in	9.63in	8.13in	0.61ft3	15x7	547DAYS	-10°F / 10°F	





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# Nutrition Analysis - By Serving

Calories	110	Total Fat	2.5g	Sodium	0mg
Protein	3	Trans Fats	0g	Calcium	0mg
Total Carbohydrates•••	18g	Saturated Fat	0.5g	Iron	0.5mg
Sugars	9g	Added Sugars	0g	Potassium	194mg
Dietary Fiber	3g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

# Additional Images













