323438 - Cafe Puree Sweet Potatoes

The best tasting and most extensive line of shaped and formed purees available. The Café Puree line provides a broad variety of single serve puree products that are designed to provide your facility maximum versatility, ease of use and reduced labor. All within the specific guidelines of IDDSI and the national dysphagia diet. Simply put, they are the easiest to prepare and the ...



1 trav



MARKETING

IDDSI Level 4-Pureed. Also suitable for IDDSI Level 5-Minced & Moist and Level 6-Soft & Bite-Sized.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
20021	323438	50794688200214	24 x 3.20 OZ	

Brand	Brand Owner	GPC Description
Cafe Puree	Medtrition, Inc.	Sweet Potatoes

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.6 LBR	4.75 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.875 INH	9.375 INH	5 INH	0.444 FTQ	14x6	1095 Days	-20 FAH / 0 FAH

Nutrition Facts

24 Servings per container

Serving Size

Amount Per Serving Calories

	% Daily Value*
Total Fat 6 g	8%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 115 mg	5%
Total Carbohydrates 19 g	7%
Dietary Fiber 2 g	7%
Total Sugars 8 g	
Includes 5 g Added Sugars	10%
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 30 mg	2%
Iron 0 mg	0%
Potassium 140 mg	4%
* The % Daily Values (DV) tells you how much a nutrient	in a convince of food

The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

ALLERGENS



SERVING SUGGESTIONS

1 piece



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'



(%) Peanuts - N



(13) Tree Nuts - N



Fish - N



(M) Shellfish - NI

Sesame - N

INGREDIENTS



Sweet Potatoes, Modified Food Starch (corn and/or tapioca), Brown Sugar, Vegetable Oil (canola, corn and/or soybean oil, TBHQ and citric acid, dimethylpolysiloxane), Sugar, Natural Butter Flavor (concentrated natural butter flavor dried on maltodextrin, whey powder, salt, xanthan gum, natural flavor), Modified Food Starch (corn and/or tapioca). Contains: Soy, Milk.

HANDLING SUGGESTIONS



Keep frozen 0 degrees F or below.

PREPARATION & COOKING SUGGESTIONS



Microwave: (from frozen) Using a 1,400 watt microwave, place portion inside microwave oven, film side up. Do not remove or puncture film. Cook on MEDIUM POWER SETTING until a minimum internal temperature of 165°F is reached (170-180°F for Mac & Cheese and Spaghetti & Meat Sauce). DO NOT OVERCOOK. After cooking, vent corner of tray and let portion stand for 3 to 5 minutes. Remove film completely from tray, fan sides of product to loosen, flip over and tap until product releases from tray. Please note: No more than 12 oz. of pasta should be prepared in the microwave at a time. If preparing 3 portions: From Frozen: Cook on HIGH POWER SETTING until an internal temperature of 165°F is reached (170-180°F for Mac & Cheese and Spaghetti & Meat Sauce). Steamer / Convection Oven / Conventional Oven: (from frozen) Place portion, film side up, in steamer pan, on baking pan or tray. Do not remove or puncture film. Bake in preheated oven until an internal temperature of 165°F...

MORE INFORMATION



Website: www.medtrition.com

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NUTRITIONAL ANALYSIS

Calories	130
Protein	0 g
Total Carbohydrates	19 g
Sugars	8 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	6 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	5 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	115 mg
Calcium	30 mg
Iron	0 mg
Potassium	140 mg
Zinc	
Phosphorus	0 mg
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

VEGETARIAN TRANS_FAT FREE_FROM YES FREE_FROM_GLUTEN

MORE IMAGES



