



Reduced Moisture™ Green Zucchini

DESCRIPTION

Reduced Moisture Green Zucchini is produced from freshly harvested, firm, Zucchini in the well developed stage. Following harvest the Zucchini is washed, inspected/trimmed, sliced or diced, blanched, partially dried to remove excess moisture, and then quick-frozen to preserve natural flavor and color.

SHAPE AND SIZE

Diced 3/8" cubes or half cuts
Sliced 1/4 or 3/8" whole, half, or quarter
smooth or crinkle cut

APPLICATIONS

May be used to replace fresh or frozen in any application where fresh sliced or diced zucchini is desired, such as pizzas, frozen and refrigerated entrees, deli salads, baked potato toppings, filled sandwiches, canned and frozen soups and stews. Well suited to steam table applications.

USAGE

Reduced Moisture Green Zucchini may be added directly to refrigerated, frozen or canned preparations. Add frozen or defrosted to fresh products as appropriate. Use approximately 60 % the weight of fresh or conventional IQF Zucchini.

FEATURES & BENEFITS

No weeping: By removing free water prior to freezing, weeping is eliminated when Reduced Moisture Zucchini is defrosted.

Intensified Flavor and Color: The Reduced Moisture process concentrates the flavor and color of the Zucchini.

Superior Texture: The Reduced Moisture process minimizes cell damage and the mushy texture often associated with regular IQF Zucchini.

Economy: Reduced weight and volume lowers transportation, handling and storage costs.

WHITE OAK QUALITY CONTROL

White Oak Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practice. Reduced Moisture Zucchini is certified Kosher.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

(Over)