



Reduced Moisture™ Yellow Zucchini

DESCRIPTION

Reduced Moisture Yellow Zucchini is produced from freshly harvested, firm, Zucchini, grown from carefully controlled hybrid seed stock. The Zucchini are washed, graded, sized, sliced or diced and then gently dehydrated to remove approximately one-half the weight, then quick-frozen to preserve natural fresh flavor and color.

SHAPE AND SIZE	ITEM NO.	APPLICATION
Diced 3/8" (9.5 mm)	524	May be used fresh or frozen in any application where fresh yellow Zucchini is desired, such as pizzas, refrigerated and frozen entrees, deli salads, dressings, meat formulas, canned soups and stews. Well suited to steam table applications.
Q/Sliced, smooth 3/8" (9.5mm)	523	
Q/Sliced, crinkle 3/8" (9.5mm)	525	

USAGE

Reduced Moisture Yellow Zucchini may be added directly to chilled, frozen or cooked applications. Add directly to recipes as appropriate. Use approximately 60% of the weight of fresh or 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 appearance of the frozen Zucchini

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

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

WHITE OAK QUALITY CONTROL

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

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limit for pesticide and herbicide residues.

(Over)