



REDUCED MOISTURE™

STIR FRY BLEND #2

DESCRIPTION

Reduced Moisture *Stir Fry Blend #2* is a combination of Onions, Red and Green Bell Peppers, Carrots and Broccoli using proprietary technology, partially dried to remove excess water, then quick frozen to lock in firm texture, superior color and flavor.

SHAPE AND SIZE

Diced $\frac{3}{8}$ "
Natural strips $\frac{3}{8}$ "
Diced $\frac{3}{4}$ "

APPLICATION

May be used fresh or frozen in any application where are desired, such as frozen entrees, dressings, sauces, canned soups and stews. Well suited to steam table applications.

USAGE

Add Reduced Moisture *Stir Fry Blend#1* directly to frozen, refrigerated or canned products. Add frozen or defrosted to fresh products as appropriate.

FEATURES & BENEFITS

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

Intensified Flavor and Color: The Reduced Moisture process improves the taste and appearance of frozen vegetables.

Superior Texture: The Reduced Moisture process minimizes cell damage and the mushy texture often associated with regular frozen vegetable products.

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 Tomatoes are certified Kosher.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

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PRODUCT ATTRIBUTES

Type	Blend
Item No.	M-TBD
Components	Onions , 3/8" diced (421) Red Bell Pepper , 3/8" natural strips (485) Green Bell Pepper , 3/8" natural strips (475) Broccoli , 3/4" diced floret cut (460) Carrots , 3/8" diced (608)
Solids	9% - 12%
Texture	Firm, yet tender upon thawing
Microbiological (m/M Levels)	APC: 25,000/50,000 /g Yeast & Mold: 100/200 /g Coliform: 100/200 /g E. Coli: Negative Free of pathogenic organisms.

INGREDIENT DECLARATION

Onions, Red Bell Pepper, Carrots, Green Bell Peppers and Broccoli.

PACKAGING

6 oz pouch
40# box containing 107, 6 oz pouches

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at minimum 0°F (-18°C).

Please contact a White Oak Frozen Foods sales representative for pricing.



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