Great source of protein in a plant-based dish; High quality, farm-fresh flavor and


Benefits

| Ingredients | A Allergens |
| :---: | :---: |
| SOYBEANS. | Contains: <br> (20) $50 y$ <br> Free From: <br> (8) crustaceans <br> (A) mollusks <br> (1) eggs <br> (8) fish © milk $\qquad$ peanuts <br> (0) sesame <br> (973) tree nuts <br> wheat |

## Nutrition Facts

| Servings per Container | 13 |
| :--- | ---: |
| Serving size | $2 / 3 \mathrm{cup}(84 \mathrm{~g})$ |
| Amount per serving |  |
| Calories | 100 |

\% Daily Value*

| Total Fat 4g | $\mathbf{5 \%}$ |
| :--- | ---: |
| Saturated Fat 0.5g | $\mathbf{3 \%}$ |
| Trans Fat 0g | $\mathbf{0 \%}$ |
| Cholesterol 0mg | $\mathbf{0 \%}$ |
| Sodium 5mg | $\mathbf{2 \%}$ |
| Total Carbohydrate 6g | $\mathbf{1 4 \%}$ |
| Dietary Fiber 4g |  |
| Total Sugars 2g |  |
| Includes 0g Added Sugar | $\mathbf{0 \%}$ |

Protein 9g

| Vitamin D 0mcg | $\mathbf{0 \%}$ |
| :--- | ---: |
| Calcium 50mg | $\mathbf{4 \%}$ |
| Iron 1.8 mg | $\mathbf{1 0 \%}$ |
| Potassium 405mg | $\mathbf{9 \%}$ |

* The \% Daily Value (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 advice.


## Handling Suggestions

6/2.5 lb.

## Serving Suggestions

This shelled edamame offers bright green color, delicious flavor and texture. Perfect for grain bowls, salads, and vegan and vegetarian recipes. Edamame is the only vegetable that contains all nine essential amino acids, serving as a complete protein for a healthful diet.

Prep \& Cooking Suggestions

[^0]
## Product Specifications

| Brand | Manufacturer | Product Category |
| :---: | :---: | :---: |
| SIMPLOT | JR SIMPLOT CALDWELL ID. | Vegetables, Canned \& Frozen |


| MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: |
| 52276 | 102744 | 10071179522768 | 6 | $6 / 2.5 \#$ |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 16.25 lb | 15 lb | CHN |  | No |


| Shipping Information |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 13.38in | 11.38 in | 6 in | 0.53 ft 3 | $11 \times 4$ | ODAYS | $0^{\circ} \mathrm{F} / 32^{\circ} \mathrm{F}$ |

Great source of protein in a plant-based dish; High quality, farm-fresh flavor and color; Reduces costly laborjust heat and serve; Consistent year-round quality and pricing

Nutrition Analysis - By Serving

|  |  |  |  |  |  |  | Calories | 100 | Total Fat | 4 g | Sodium | 5 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Protein | 9 | Trans Fats | 0 g | Calcium | 50 mg |  |  |  |  |  |  |  |
| Total Carbohydrates... | 6 g | Saturated Fat | 0.5 g | Iron | 1.8 mg |  |  |  |  |  |  |  |
| Sugars | 2 g | Added Sugars | 0 g | Potassium | 405 mg |  |  |  |  |  |  |  |
| Dietary Fiber | 4 g | Polyunsaturated Fat |  | Zinc |  |  |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  | Phosphorus |  |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 0 mg |  |  |  |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D | 0 mcg | Thiamin |  |  |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Niacin |  |  |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Riboflavin |  |  |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Vitamin B-1 2. |  |  |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  | Nitrates |  |  |  |  |  |  |  |  |

## Additional Images




[^0]:    Food Safety Statement: FOR FOOD SAFETY AND QUALITY, COOK TO A TEMPERATURE OF 165F. TO SERVE COLD, PREPARE
    VEGETABLES AS STATED BELOW. THEN COOLAS RAPIDLY AS POSSIBLE TO REFRIGERATED TEMPERATURE. STOVE TOP1. Bring 5 quarts of water to a boil on HIGH.2. Add one bag of frozen vegetables and cook for 8 minutes, stirring as needed.
    STEAMER1. Arrange one bag of frozen vegetables in a slotted fullsize steam table pan.2. Steam for 7 minutes. MICROWAVE (1100 dish.2. Add $1 / 4$ cup of water and cover. 3 . Cook on HIGH for 18 minutes, stirring halfway through cook time.

