



IQF LEMON WEDGES

NEW!

Streamline back of house and bar service – no washing or slicing required

- Pre-cut for valuable labor savings
- 12 month frozen shelf-life
- Reduces prep times and product waste
- Versatile product for the kitchen or bar



**1,000 -
1,200**
Wedges
Per Case



WASHED, CUT & READY-TO-USE

Consistent quality without the prep!



FREEZE ME NOW, SQUEEZE ME LATER

STORAGE:

- Store Frozen At All Times
- Do Not Refreeze Once Thawed

HOLDING ESTIMATED TIMES:

- In Fridge: up to 4 hours
- Over ice: 6-8 hours
- Ambient Temperature: up to 2 hours

THAWING INSTRUCTIONS:

- Thaw only what you need:
This is crucial to minimize waste.
- Once thawed, use Lemon Wedges within 24 hours.
Do not serve thawed lemon wedges the following day.

ESTIMATED THAW TIME:

- At Room Temperature: Less than 30 minutes
- Under Cool Running Water: 5 minutes



NUTRITION FACTS

Lemon Wedges IQF

Ingredients: Lemons.

Kosher Status	Serving Size	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Carbs (g)	Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Vitamin C % DV*	Vitamin D % DV*	Potassium % DV*	Calcium % DV*	Iron % DV*
U	1/2 cup	10	0	0	0	0	5	2	1	0	1	45	0	0	2	2

* Percentages based on the daily value of a 2,000 calorie diet.

CASE SPECIFICATIONS

Lemon Wedges IQF

Case UPC	Pack/Size	Case Dimensions	Case Weight		Case Cube	Per Case Pallet	Fruit Size	Shelf Life**
			Net	Gross				
100-71202-00193-2	1/30 lb.	15.813" x 12.438" x 10.625"	30 lb.	32 lb.	1.209	54	Wedge	1-year

**"Best By" date printed on each case and individual bag. KEEP FROZEN. WASHED AND READY TO USE.

Visit www.dolefoodservice.com/iqf-lemon-wedges to learn more or call 1-800-462-7706 to speak to a Dole representative.



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