

SIMPLOT 006667 - Potato Fries Beer Battered Entree C

On-trend with consumers' love of craft beer; Unmatched craft beer batter flavor and color; Versatile as a side, appetizer or second fry; Extra Long Fancy length for great plate coverage; Fry or bake



		Nutrition Fa	cts	
	Servings per Container 160 Serving size3oz(84g/about12pcs)			
		Amount per serving Calories	150	
		% Da	ily Value*	
		Total Fat 7g	9%	
		Saturated Fat 1g	5%	
		<i>Trans</i> Fat 0g		
		Cholesterol 0mg	0%	
★ Benefits		Sodium 370mg	16%	
		Total Carbohydrate 20g	7%	
		Dietary Fiber 1g	4%	
	Total Sugars 0g			
		Includes 0g Added Sugar	0%	
Ingredients	🔺 Allergens	Protein 2g		
		Vitamin D 0mcg	0%	
POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED OILS),	Contains:	Calcium 10mg	1%	
ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE	wheat	Iron 0.6mg	3%	
MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF BEER,	Free From:	Potassium 220mg	5%	
CELLULOSE GUM, CORNSTARCH, DEXTRIN, DEXTROSE, FOOD STARCH-MODIFIED, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR). CONTAINS: WHEAT.	() crustaceans () eggs () fish () milk () peanuts () sesame () soy () tree nuts	* The % Daily Value (DV) tells you how much a nutrient ir a serving of food contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.		

Handling Suggestions

Keep frozen 0F or below

Serving Suggestions

The perfect complement to a fish entre, any burger or chicken sandwich. Pair with your draft selection for a memorable dining experience.

Prep & Cooking Suggestions

Food Safety Statement: COOKING INSTRUCTIONSFOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS. ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 165F. Deep Fryer:345, 3 minutes, Fill fryer basket half full. Convection Oven:375 - 400, 12-15 minutes, Arrange fries in a single layer on sheet pans. Standard Oven:450, 25-30 minutes, Arrange fries in a single layer on sheet pans.

Product Specifications

Brand			Manufacturer			Product Category				
SIMPLOT			J. R. Simplot Company				French Fries			
MFG #			SF	SPC # GTIN			Pack	Pack Desc.		
10071179027867		867	00	6667	7 10071179027867		7	6	6 / 5.0 LBR	
Gross Weight Net We		let Weig	ht	Catch W	eight	Οοι	intry of Or	igin	Kosher	Child Nutrition
32lb	32lb 30lb No			USA			No			
Shipping Information										
Length	Width	Heig	sht	Volum	e Tl	хНI	Shelf Li	fe	Storage 1	Гemp From/To
16in	13in	10.38	8in	1.25ft	3 9	9x8	730DA)	′S	-10°F / 10°F	





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Nutrition Analysis - By Serving

Calories	150	Total Fat	7g	Sodium	370mg
Protein	2	Trans Fats	Og	Calcium	10mg
Total Carbohydrates…	20g	Saturated Fat	1g	Iron	0.6mg
Sugars	Og	Added Sugars	Og	Potassium	220mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



