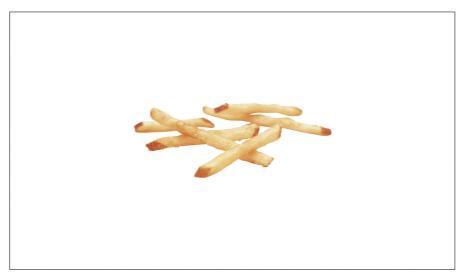


SIMPLOT

006692 - Potato Fries Julienne 3/16 Mega 479



Thick, pillowy batter for incredible crunch and great potato flavor; Stays crisp longer for better takeout and delivery; Extended hold time reduces wastes for bigger profits; Bake or fry versatility



* Benefits

Ingredients

A Allergens

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, ÁND/OR COTTONSEED OILS), ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF 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.

Contains:

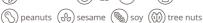


Free From:









Nutrition Facts

Servings per Container 144 Serving size3oz(84g/about40pcs)

Amount per serving alorios

Calories	170
% Da	ily Value*
Total Fat 10g	13%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 19g	7%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 2g	_
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 0.6mg	3%
Potassium 180mg	4%

^{*} 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

Keep frozen 0F or below

Serving Suggestions

The ideal companion to any burger or sandwich. Sprinkle with your own unique seasoning blend and serve as the house seasoned fries. Perfect item for fast food, drive-ins, and takeout because they stay crisp and hot for extended periods of time.

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 Fyer:345, 2 minutes, Fill fryer basket no more than half full. Convection Oven:375 - 400, 12-14 minutes, Arrange fries in a single layer on sheet pans. Standard Oven:425 - 450, 25-30 minutes, Arrange fries in a single layer on sheet pans. TurboChef:450F with 50F off set for 2 minutes 40 seconds, 2 minutes 40 seconds from 1: 50% Time, 100% Air, 70% MicrowaveEvent 2: 50% Time, 100% Air, 30% Microwave, 8.0 oz (0.5 lb) on black basket lined with parchment paper.

Product Specifications

Brand	Manufacturer		
SIMPLOT	J.R. Simplot Company		

MFG #	SPC #	GTIN	Pack	Pack Desc.
10071179479956	006692	10071179479956	6	6 / 4.5 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
29lb	27lb	No	CAN		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16in	13in	11.38in	1.37ft3	9x7	730DAYS	-10°F / 10°F





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Nutrition Analysis - By Serving

Calories	170	Total Fat	10g	Sodium	280mg
Protein	2	Trans Fats	0g	Calcium	10mg
Total Carbohydrates	19g	Saturated Fat	1.5g	Iron	0.6mg
Sugars	0g	Added Sugars	0g	Potassium	180mg
Dietary Fiber	1g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

Additional Images









