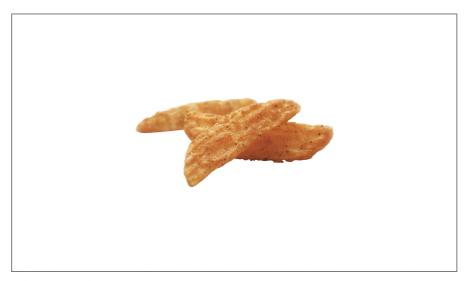


#### **SEASONED CRISP**

# 006705 - Potato Wedge Krunchie 8 Cut



Profitable second fry option you can upcharge for; Take-out customers get a hot, crispy fry they can enjoy with or without ketchup; Bake or fry versatility; Longer hold times mean you throw away fewer fries



#### \* Benefits

### Ingredients

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 DEXTROSE, FOOD STARCH-MODIFIED, GARLIC POWDER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), NATURAL FLAVOR, PAPRIKA OLEORESIN COLOR, RICE FLOUR, SALT, SPICES, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR). CONTAINS: WHEAT.

A Allergens

#### **Contains:**



#### Free From:









# **Nutrition Facts**

Servings per Container 160 Serving size 3oz(84g/about3pcs)

# Amount per serving Calories

140

| <u> </u>                |             |
|-------------------------|-------------|
| % D                     | aily Value* |
| Total Fat 6g            | 8%          |
| Saturated Fat 1g        | 5%          |
| Trans Fat 0g            |             |
| Cholesterol 0mg         | 0%          |
| Sodium 360mg            | 16%         |
| Total Carbohydrate 18g  | 7%          |
| Dietary Fiber 1g        | 4%          |
| Total Sugars 0g         |             |
| Includes 0g Added Sugar | 0%          |
| Protein 2g              | _           |
|                         |             |
| Vitamin D 0mcg          | 0%          |
| Calcium 0mg             | 0%          |
| Iron 0.7mg              | 4%          |
| Potassium 340mg         | 7%          |

<sup>\*</sup> 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

An ideal companion to fried chicken. Perfect for delis and places where a long holding time is desired. Serve in place of a traditional baked potato.

### 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, 4 minutes, fill fryer basket no more than half full. Convection Oven:375, 12-15 minutes, Arrange potatoes in a single layer on sheet pans. Standard Oven:450, 18-24 minutes, Arrange potatoes in a single layer on sheet pans. Pressure Fryer:335, 3-5 minutes, Put 1/2 to full bag in fryer. TurboChef:450F with 50F off set for 4 minutes, 4 minutesevent 1: 50% Time, 100% Air, 70% MicrowaveEvent 2: 50% Time, 100% Air, 70% MicrowaveEvent 2: 50% Time, 100% Air, 70% MicrowaveEvent 2: 50% Time, 100m Air, 70% MicrowaveEvent 3: 50%

# **Product Specifications**

| Brand          | Manufacturer         |  |  |
|----------------|----------------------|--|--|
| SEASONED CRISP | J.R. Simplot Company |  |  |

| MFG #          | SPC #  | GTIN           | Pack | Pack Desc.  |
|----------------|--------|----------------|------|-------------|
| 10071179473039 | 006705 | 10071179473039 | 6    | 6 / 5.0 LBR |

| Gross Weig | ht Net Weight | Catch Weight | Country of Origin | Kosher | Child Nutrition |
|------------|---------------|--------------|-------------------|--------|-----------------|
| 32lb       | 30lb          | No           | USA               |        | No              |

| Shipping Information |       |        |         |       |            |                      |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length               | Width | Height | Volume  | TIxHI | Shelf Life | Storage Temp From/To |
| 16in                 | 13in  | 8.88in | 1.07ft3 | 9x9   | 730DAYS    | -10°F / 10°F         |





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# Nutrition Analysis - By Serving

| Calories               | 140 | Total Fat           | 6g   | Sodium         | 360mg |
|------------------------|-----|---------------------|------|----------------|-------|
| Protein                | 2   | Trans Fats          | 0g   | Calcium        | 0mg   |
| Total Carbohydrates••• | 18g | Saturated Fat       | 1g   | Iron           | 0.7mg |
| Sugars                 | 0g  | Added Sugars        | 0g   | Potassium      | 340mg |
| 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













