



TATER KEGS

003211 - Potato Tater Kegs Bacon Cheddar Chi

It's All Inside! Bursting with flavor, Jumbo Stuffed Tater Kegs will set you apart as a trendsetter with an appetizer that is sure to please!



\* Benefits

Ingredients

Potatoes, Potatoes(Potatoes, Dextrose, Disodium Pyrophosphate [Added to Maintain Color], Potassium Sorbate[Added to Maintain Freshness]), Cheddar Cheese (Pasteurized Milk, Cultures, Salt, less than 1% Enzymes & Annatto [color]), Bacon Bits (Cured with: Water, Salt, Sodium Erythorbate, Sodium Nitrite. May contain Sugar, Smoke Flavoring, Sodium Phosphate), Pasteurized Whole Eggs, Canadian Bacon (Cured with Water, Potassium Lactate, Salt, Sugar, Natural Flavor, Sodium Diacetate, Sodium Phosphates, Sodium Ascorbate, Sodium Nitrite), Water, Sour Cream (Cultured Sour Cream[Nonfat Milk, Cream, Grade A Whey, Corn Starch-Modified, Sodium Phosphate, Guar Gum, Carrageenan, Sodium Citrate, Locust Bean Gum], Potassium Sorbate [Preservative]), Waxy Maize Starch, Contains 2% or less of: Chives, Salt (Salt & Potassium Iodide), White Pepper

⚠ Allergens

Contains:

🥚 eggs 🥛 milk

Free From:

🦀 crustaceans 🐠 shellfish 🐟 fish

Nutrition Facts

Servings per Container 53  
Serving size 2taterkegs(85g)

Amount per serving  
**Calories 130**

	% Daily Value*
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 3g	<b>15%</b>
Trans Fat 0g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 490mg	<b>21%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0.2mcg	<b>1%</b>
Calcium 70mg	<b>5%</b>
Iron 0.5mg	<b>3%</b>
Potassium 130mg	<b>3%</b>

\* 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

Frozen storage

Serving Suggestions

Preheat deep fat fryer to 350F. Remove tater kegs from packaging. Place tater kegs in fryer for 6 1/2 - 7 minutes. Cook until exterior is golden brown and internal temperature has reached 160F. Appliances may vary, adjust cook time accordingly.

Prep & Cooking Suggestions

Preheat deep fat fryer to 350F. Remove tater kegs from packaging. Place tater kegs in fryer for 6 1/2 - 7 minutes. Cook until exterior is golden brown and internal temperature has reached 160F. Appliances may vary, adjust cook time accordingly.

📝 Product Specifications

Brand	Manufacturer	Product Category
TATER KEGS	Stone Gate Foods	Vegetables, Canned & Frozen

MFG #	SPC #	GTIN	Pack	Pack Desc.
SPL02066	003211	30765847020666	1	1 / 106 / 1.5 ONZ

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
10.5lb	10lb	No	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13in	8.75in	6in	0.39ft3	16x9	730DAYS	-10°F / 20°F



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Nutrition Analysis - By Serving

Calories	130	Total Fat	6g	Sodium	490mg
Protein	6	Trans Fats	0g	Calcium	70mg
Total Carbohydrates...	12g	Saturated Fat	3g	Iron	0.5mg
Sugars	1g	Added Sugars	0g	Potassium	130mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	0.2mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

