

CONQUEST

006649 - Potato Fries 5/16" Straight Cut 030



Triple the hold time means fries stay hot and crisp longer than conventional fries; XLF plate coverage yields more servings and higher profits than "bargain" fries; Fry or bake



* Benefits

Ingredients

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED), FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, XANTHAN GUM, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).

Allergens

Free From:







Nutrition Facts

Servings per Container 160 Serving size3oz(84g/about16pcs)

Amount per serving Calories

130

| <u> </u> | 150 |
|-------------------------|------------|
| % Da | ily Value* |
| Total Fat 5g | 6% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 360mg | 16% |
| Total Carbohydrate 20g | 7% |
| Dietary Fiber 1g | 4% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 1g | |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 0.5mg | 3% |
| Potassium 230mg | 5% |

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

Conquest, with triple the hold time, makes it great for take-out and for drivethru restaurants Great fry for appetizer recipes. Serve with customized dips or seasoned.

Prep & Cooking Suggestions

Food Safety Statement: COOKING INSTRUCTIONSFOOD 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, 12-15 minutes, Arrange fries in a single layer on sheet pans. Standard Oven:400, 20-30 minutes, Arrange fries in a single layer on sheet pans. TurboChef:500F with 50F off set for 2 minutes 45 seconds, 2 minutes 45 seconds vith 50F off set for 2 minutes 45 seconds, 2 minutes 45 seconds vith 50F off set for 2 minutes 45 seconds, 2 minutes 45 seconds vith 50F off set for 2 minutes 45 seconds, 2 minutes 45 seconds vith 50F off set for 2 minutes 45 seconds vith 5

Product Specifications

| Brand | Manufacturer | | |
|----------|----------------------|--|--|
| CONQUEST | J.R. Simplot Company | | |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|----------------|--------|----------------|------|-------------|
| 10071179030133 | 006649 | 10071179030133 | 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 | 9.88in | 1.19ft3 | 9x7 | 730DAYS | -10°F / 10°F |





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Nutrition Analysis - By Serving

| Calories | 130 | Total Fat | 5g | Sodium | 360mg |
|---------------------|-----|---------------------|------|---------------|-------|
| Protein | 1 | Trans Fats | 0g | Calcium | 0mg |
| Total Carbohydrates | 20g | Saturated Fat | 1g | Iron | 0.5mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 230mg |
| 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-12• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images













