

Tri-color Sweet Potato Fries, 3/8 in. Straight Cut, Battered, Bakeable 6 x 2.5 lb.



Product Information

Product:	Tri-color Sweet Potato Fries, 3/8-inch straight Cut, Battered, Bakeable 6x2.5 lb.
SKU:	UF0280
Ingredients:	Tri-color Sweet potatoes (orange, golden and purple sweet potatoes), vegetable oil (canola oil), modified potato starch, rice flour, dextrin, salt, sodium acid pyrophosphate (for leavening purposes), sodium bicarbonate, xanthan gum, paprika extract.
Allergens:	None
Claims:	Kosher, vegan, gluten free, low in sodium
Intended use:	Product to be fully cooked by end consumer (heat to 68 °C/154 °F, inner temperature). For foodservice use only.
Shelf life:	Best by date 2 year from production date
Storage conditions:	0° F (-18° C)
Country of origin:	Honduras
Availability:	Year round

Package Information

Case pack:	6 x 2.5 lb.
Net weight:	15.0 lb. (6.80 kg)
Gross weight:	16.2 lb. (7.35 kg)
Bag dimensions:	13.0 x 11.0 in. 330 x 279 mm
Case dimensions:	15.40 l x 11.54 w x 6.54 h in. 391 x 293 x 166 mm
UCC – 14-GTIN	10765744002808
UPC Code 12:	765744002801
Production code/ Best by date format:	Production Lot AA 26 001 1 Plant code Year Production day - Julian Prod. shift Best if Used Before: 01 JAN 2028 Day Month Year

Pallet Information

Cube:	0.673
TI/Hi:	10 base x 9 high
Pallet size:	90 cases

Nutritional Information

Nutrition Facts

13 Servings per 2.5 lb bag

Serving size 20 fries (85g)

Amount per Serving
Calories **130**

	% Daily Value*
Total Fat 5g	7%
Saturated fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 85mg	4%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	12%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 18mg	2%
Iron 0.5mg	3%
Potassium 325mg	7%

* The % Daily Value (DV) tells how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

Cooking Instructions

Please consider before cooking: Keep frozen until use. Appliance temperatures may vary. Please consider the performance of your appliance when following these cooking directions.

Restaurant use/commercial fryers: Heat the oil in the pan or fryer to 175°C / 350°F. Place the Sweet Potato Fries into the basket and cook for 2½ – 3½ minutes, until they're crisp and light golden. Lift the basket, shake off the oil, place on a plate lined with a paper towel and season with salt to taste.

Oven: Pre-heat oven to 375°F (190°C). Arrange sweet potato fries in a single layer. Bake to a golden brown, approximately for 6-10 minutes. Serve warm.

CAUTION!! Ice crystals on frozen foods can splatter when cooked in hot oil. To avoid risk of injuries, add product to the fryer with caution, carefully remove it from fryer after cooking, and let it cool for one minute before serving. Always wear protective eyewear and clothing to prevent injury from potential hot oil splattering.



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