

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



Pallet Information

Cube:	0.60
TI/Hi:	10 base x 9 high
Pallet size:	90 cases

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, vegetable oil (canola oil), modified potato starch, rice flour, tapioca dextrin, salt, sodium acid pyrophosphate, 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

Nutritional Information

Nutrition Facts	
13 Servings per 2.5 lb bag	
Serving size	20 fries (85g)
Amount per Serving	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.

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:	15.00 l x 10.86 w x 6.34 h in. 381 x 276 x 161 mm														
UCC – 14:	10765744002808														
UPC Code 12:	Clear bags. For food service use only.														
Production code/ Best by date format:	<table style="width: 100%; text-align: center; border-collapse: collapse;"> <tr> <td style="border: 1px solid black; padding: 2px;">AA</td> <td style="border: 1px solid black; padding: 2px;">23</td> <td style="border: 1px solid black; padding: 2px;">001</td> <td style="border: 1px solid black; padding: 2px;">1</td> <td style="border: 1px solid black; padding: 2px;">JAN</td> <td style="border: 1px solid black; padding: 2px;">01</td> <td style="border: 1px solid black; padding: 2px;">2025</td> </tr> <tr> <td style="font-size: 8px;">Plant code</td> <td style="font-size: 8px;">Production Year</td> <td style="font-size: 8px;">Production day - Julian</td> <td style="font-size: 8px;">Prod. shift</td> <td style="font-size: 8px;">Best by Month</td> <td style="font-size: 8px;">Day</td> <td style="font-size: 8px;">Best by Year</td> </tr> </table>	AA	23	001	1	JAN	01	2025	Plant code	Production Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by Year
AA	23	001	1	JAN	01	2025									
Plant code	Production Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by Year									

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.	



Bringing Cultures Together through extraordinary flavors®

Toll Free (800) 788-9335 - Tel (786) 507-0540 - Fax (786) 507-0545
13595 SW 134 AVE Suite 201, Miami, FL 33186 USA
E-mail: info@micfood.com - Website: www.micfood.com

SPE-SQ-0280 Mar 2023