

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



Product Information

Product:	Orange Sweet Potato Fries, 3/8-inch straight Cut, Battered 6 x 2.5 lb.
SKU:	UF0281
Ingredients:	Orange Sweet potato, vegetable oil (canola oil), modified potato starch, rice flour, 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

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:	13.8 x 9.8 in. 350 x 249 mm
Case dimensions:	15.40 l x 11.54 w x 6.54 h in. 391 x 293 x 166 mm
UCC – 14:	10765744002815
UPC Code 12:	765744002818
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 10 high
Pallet size:	100 cases

Nutritional Information

Nutrition Facts

13 Servings per 2.5 lb bag	
Serving size	1/3 cup (85g)
Amount per Serving	
Calories	140
% Daily Value*	
Total Fat 4g	5%
Saturated fat 0.3 g	2%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 112mg	5%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	10%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0.6mg	3%
Potassium 326mg	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 350°F (175°C). 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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SPE-SQ-0281 Jul 2026