

# 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:	Sweet Potato Fries, 3/8-inch straight Cut, Battered, Bakeable 6 x 2.5 lb.
SKU:	UF0281
Ingredients:	Sweet potato, 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	
<b>Serving size</b>	<b>1/3 cup (85g)</b>
<b>Amount per Serving</b>	<b>140</b>
<b>Calories</b>	<b>% Daily Value*</b>
<b>Total Fat</b> 4g	5%
Saturated fat 0.3 g	2%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 112mg	5%
<b>Total Carbohydrate</b> 24g	9%
Dietary Fiber 3g	10%
Total Sugars 9g	
Includes 0g Added Sugars	0%
<b>Protein</b> 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.

## 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:	10765744002815														
UPC Code 12:	Clear bags. For food service use only.														
Production code/ Best by date format:	<table border="0"> <tr> <td>AA</td> <td>23</td> <td>001</td> <td>1</td> <td>JAN</td> <td>01</td> <td>2025</td> </tr> <tr> <td>Plant code</td> <td>Production Year</td> <td>Production day - Julian</td> <td>Prod. shift</td> <td>Best by Month</td> <td>Day</td> <td>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
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## 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.	