

Purple Sweet Potato Fries, 3/8-inch Straight Cut, Battered 6 x 2.5 lb.



Product Information

Product:	Purple Sweet Potato Fries, 3/8-inch Straight Cut, Battered 6 x 2.5 lb.
SKU:	UF0294
Ingredients:	Purple Sweet potatoes, Vegetable Oil (may contain canola and/or palm oil), Rice Flour, Potato Starch, Maltodextrin, Salt, Tricalcium Phosphate, Paprika Oleoresin (Color), Sodium Bicarbonate, Xanthan Gum.
Allergens:	None
Intended Use:	Requires to be fully cooked by end consumer. For food service use only
Claims:	Kosher, Gluten free, low sodium, naturally sweet (no added sugar), no cholesterol, vegan
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:	16.0 lb. (7.27 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:	10765744002945
UPC Code 12:	Clear bags. For food service use only.

Production code/ Best by date format:	<table border="0"> <tr> <td>AA</td> <td>25</td> <td>001</td> <td>1</td> <td>JAN</td> <td>01</td> <td>2027</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	25	001	1	JAN	01	2027	Plant code	Production Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by Year
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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	20 fries (85g)
Amount per Serving	130
Calories	% 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. 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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