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









Product Information Purple Sweet Potato Fries, 3/8-inch Straight Product: Cut, Battered 6 x 2.5 lb. SKU: UF0294 Purple Sweet potato, vegetable oil (canola oil), modified starch, rice flour, tapioca dextrin, salt, Ingredients: sodium acid pyrophosphate, sodium bicarbonate, xanthan gum, paprika extract. Allergens: None Requires to be fully cooked by end consumer. Claims: For food service use only Gluten free, low sodium, naturally sweet (no Intended use: added sugar), no cholesterol, vegan Shelf life: Best by date 2 year from production date Storage 0° F (-18° C) conditions: Country of Honduras origin:

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) 13.0 x 11.0 in. Bag dimensions: 330 x 279 mm 15.43 l x 11.42 w x 6.54 h in. Case dimensions: 381 x 276 x 161 mm UCC - 14: 10765744002945 UPC Code 12: Clear bags. For food service use only. Production code/ AA 24 001 1 | JAN 01 2026 Best by date Plant Production Production Prod. code Year day - Julian shift Best by Year Best by Month Dav format:

	Pallet Information
Cube:	0.68
TI/HI:	10 base x 13 high
Pallet size:	130 cases

Nutritional Information

Serving size	20 fries (85g)
Amount per Serving Calories	130
	% Daily Value
Total Fat 5g	7%
Saturated fat 0 g	0%
<i>Trans</i> Fat 0 g	
Cholesterol 0 mg	0%
Sodium 85mg	4%
Total Carbohydrate 24g	
Dietary Fiber 3g	12%
Total Sugars 6g	
Includes 0g Added Sug	ars 0%
Protein 1g	
Vitamin D0mcg	0%
Calcium 18mg	2%
Iron 0.5mg	3%
Potassium 325mg	7%

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/commercia I fryers:	Preheat enough oil at 350-360 °F (176-182 °C) to cover product. Place up to 1 lb. golden sweet potatoes. Do not overload basket and carefully lower basket into hot oil. Fry for 3-4 minutes. Do not overcook.
Oven:	Place desired amount of product in microwave safe container. At high setting, heat for 3 minutes or until sweet potatoes are hot. 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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