Nutrition

Serving Size: 3 oz (84g/about 14 pieces)
Servings per container about 80
Calories: 130

	Amount per serving	% Daily Values
Total Fat	5g	6%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	160mg	7%
Total Carbohydrates	19g	7%
Dietary Fiber	2g	7%
Total Sugars	7g	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.4mg	2%
Potassium	310mg	6%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Ingredients

SWEET POTATOES, FOOD STARCH-MODIFIED, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED OILS), CONTAINS LESS THAN 2% OF LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), PAPRIKA OLEORESIN COLOR, RICE FLOUR, SALT, SPICE, SUGAR, XANTHAN GUM.

Simplot

Simplot Sweets® Fries - Sweet Potato Entrée Cut Fries

Curing is nature's way of putting the sweet in sweet potatoes. That's why all of our sweet potatoes are naturally cured right on the farm—and why Simplot Sweets® fries are so sweet by nature. This entrée cut provides the baked-potato flavor of a steak fry, with shorter cook time and more servings per pound.

Product Specification

SKU	10071179016458
Cut Size	1/4"x1/2"
Pack	6/2.5lb
Brand	Simplot Sweets® Fries
Gross Weight	17lb
Net Weight	15lb
Country of Manufacture	CA, US
Halal	N
Kosher	N
Vegan	N
Vegetarian	Y
Low Fat	N
Low Sodium	N
Zero Grams Trans Fat	N

Shipping Information

Length	16 in
Width	13 in
Height	6.125 in
Case Cube	0.737
TixHi	9X11
Shelf Life	730 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- Bake or fry convenience
- Consumers consider healthier menu choices
- Exceptionally versatile across the menu and cuisine types
- Great second fry alternative
- Superior quality with great texture and flavor

Serving Suggestions

Sweet Home BBQ - Looking to give your chicken or ribs some southern flare? Couple savory BBQ with Entree cut Simplot Sweets® the perfect side to dip in BBQ sauce. They're called SWEETS for a Reason - Bake Simplot Sweets® topped with cinnamon-sugar and candied nuts. Serve with flavored dipping sauces for an irresistible dessert! Pile on the Flavor - Complement the unique flavor of the sweet potato with bacon, Gorgonzola, green onions and sour cream or create your own signature combination.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer Fill fryer basket half full.	2-2½ minutes	345°
Convection Oven Arrange fries in a single layer on sheet pans.	10-12 minutes	375°
Standard Oven Arrange fries in a single layer on sheet pans.	25-35 minutes	400°

Combi Oven	11-13 minutes	375°

Fan 75%, Steam 100%. Arrange one bag of fries on a full size sheet pan.

© 2023 J.R. Simplot Co.