Nutrition

Serving Size: 3 oz (84g/about 8 pieces)
Servings per container about 160
Calories: 130

	Amount per serving	% Daily Values
Total Fat	5g	6%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	390mg	17%
Total Carbohydrates	19g	7%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.8mg	4%
Potassium	300mg	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

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED OILS), ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF CELLULOSE GUM, CORNSTARCH, DEXTRIN, DEXTROSE, FOOD STARCH-MODIFIED, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR). CONTAINS: WHEAT.

Simplot

Simplot Megacrunch® Fries - Battered Wedges, Skin On

Get more flavor and crunch with Megacrunch® fries featuring our thickest, unseasoned batter. With skin-on appeal, these crave-worthy, premium fries always satisfy and stay crisp longer—perfect for take-out and delivery. This hearty wedge is a great alternative to a baked potato.

Product Specification

SKU	10071179020646
Pack	6/5lb
Brand	Simplot Megacrunch® Fries
Gross Weight	32lb
Net Weight	30lb
Country of Manufacture	CA, US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	N
Low Sodium	N
Zero Grams Trans Fat	Y

Shipping Information

Length	16 in
Width	13 in
Height	8.625 in
Case Cube	1.038
TixHi	9X8
Shelf Life	730 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- Thick, pillowy batter for incredible crunch and great potato flavor
- Stays crisp longer for better takeout and delivery
- Extended hold time reduces waste for bigger profits
- Bake or fry versatility

Serving Suggestions

The ideal companion to any burger or sandwich. Sprinkle with your own unique seasoning blend and serve as the house seasoned fries. Perfect item for fast food, drive-ins, and takeout because they stay crisp and hot for extended periods of time.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer Fill fryer basket half full.	3 minutes	345°
Convection Oven Arrange potatoes in a single layer on sheet pans.	13-18 minutes	375°
Standard Oven Arrange potatoes in a single layer on sheet pans.	28-33 minutes	400°
TurboChef 8.0 oz (0.5 lb) on black basket lined with	3 minutes 15 seconds Event 1: 100% Time, 100% Air, 40% Microwave	500°F with 50°F off set for 3 minutes 15 seconds

parchment paper