Nutrition

Serving Size: 3 oz (84g/about 47 pieces)
Servings per container about 160
Calories: 140

	Amount per serving	% Daily Values
Total Fat	4.5g	6%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	250mg	11%
Total Carbohydrates	23g	8%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.6mg	4%
Potassium	270mg	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) FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, XANTHAN GUM, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).

Simplot

Simplot Conquest® Fries - Clear Coated Julienne Cut Fries

With three times the hold time of conventional fries, Conquest® is the standout in takeout operations! A clear starch coating keeps fries hot and crisp longer, so your takeout customers get the delicious fries they're craving. This julienne cut is a thinnest, crispiest, highest-yielding cut in the line.

Product Specification

SKU	10071179027621
Cut Size	3/16"
Pack	6/5lb
Brand	Simplot Conquest® 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	in
Width	in
Height	in
Case Cube	0
TixHi	9X7
Shelf Life	730 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- The fastest cooking, highest yielding cut in the Conquest lineup
- Triple the hold time means fries stay hot and crisp longer than conventional fries
- XLF plate coverage yields more servings and higher profits than "bargain" fries
- Fry or bake

Serving Suggestions

Conquest® with triple the hold time makes it great for take out and for drive thru restaurants

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.	8-10 minutes	375°
Standard Oven Arrange fries in a single layer on sheet pans.	15-20 minutes	400°
TurboChef 8.0 oz (0.5 lb) on black basket lined with parchment paper	2 minutes 40 seconds Event 1: 50% Time, 100% Air, 70% Microwave Event 2: 50% Time, 100% Air, 30% Microwave	450°F with 50°F off set for 2 minutes 40 seconds