



### Nutrition

Serving Size: 3 oz (84g/about 8 pieces)  
Servings per container about 80  
Calories: 140

	Amount per serving	% Daily Values
Total Fat	7g	9%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	170mg	7%
Total Carbohydrates	18g	7%
Dietary Fiber	2g	7%
Total Sugars	7g	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	290mg	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, VEGETABLE OIL (SOYBEAN, CANOLA, COTTONSEED, AND/OR SUNFLOWER), FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), PAPRIKA OLEORESIN COLOR, RICE FLOUR, SALT, SPICE, SUGAR, XANTHAN GUM, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).

# Simplot Sweets® Fries - Sweet Potato Lattice 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 lattice cut is a fun, hearty fry that makes a great base for appetizers, too.

### Product Specification

SKU	10071179027829
Pack	6/2.5lb
Brand	Simplot Sweets® Fries
Gross Weight	17lb
Net Weight	15lb
Country of Manufacture	US
Halal	N
Kosher	N
Vegan	N
Vegetarian	Y
Low Fat	N
Low Sodium	N
Zero Grams Trans Fat	Y

### Shipping Information

Length	16 in
Width	13 in
Height	6.625 in
Case Cube	0.797
TixHi	9X10
Shelf Life	730 Days
Storage Temp From/To	-10°F / 10°F

### 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

Waffle cut makes an ideal base for loaded fries with pulled pork, barbecue sauce and cheese.

### Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
<b>Deep Fryer</b>	2-2¼ minutes	345°F
Fill fryer basket half full.		
<b>Convection Oven</b>	18-20 minutes	375°F
Arrange product in a single later on sheet pans.		
<b>Standard Oven</b>	20-25 minutes	400°F
Arrange product in a single later on sheet pans.		
<b>Combi Oven</b>	12-15 minutes	375°F
Fan 75%, Steam 100%. Arrange product on sheet pan.		