



## Nutrition

Serving Size: 3 oz (84g/about 20 pieces)  
Servings per container about 160  
Calories: 120

	Amount per serving	% Daily Values
Total Fat	4g	5%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	25mg	1%
Total Carbohydrates	20g	7%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.6mg	4%
Potassium	280mg	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, SOYBEAN OIL.



# Simplot Simply Gold® Fries - Gold Straight Cut Fries, Skin On

Made with only potatoes and oil, Simplot Simply Gold® fries are right on trend with consumer preferences for simpler ingredients. Cut from a yellow-fleshed potato to offer patrons a Euro-style fry experience with a crisp bite and creamy interior. This 5/16" cut offers the versatility of a 3/8" cut but cooks faster.

## Product Specification

SKU	10071179027911
Cut Size	5/16"
Pack	6/5lb
Brand	Simplot Simply Gold® Fries
Gross Weight	32lb
Net Weight	30lb
Country of Manufacture	US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	N
Low Sodium	Y
Zero Grams Trans Fat	Y

## Shipping Information

Length	16 in
Width	13 in
Height	9.875 in
Case Cube	1.189
TixHi	9X8
Shelf Life	730 Days
Storage Temp From/To	-10°F / 10°F

## Benefits

- Only two ingredients: potatoes and oil
- Perfect for operators who want the look and simplicity of hand-cut fries but with the ease and consistent quality of frozen
- Bake or fry versatility
- The potatoes used to make these fries are grown sustainably with less fertilizer

## Serving Suggestions

Pair with any burger, chicken sandwich, wrap, or fish entree for an eye-pleasing and flavorful meal.

## Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	3 minutes	345°
FILL FRYER BASKET NO MORE THAN HALF FULL.		
Convection Oven	11-16 minutes	425°
PLACE SINGLE LAYER OF FROZEN PRODUCT ONTO FULL SHEET PAN.		
Standard Oven	14-19 minutes	425°
PLACE SINGLE LAYER OF FROZEN PRODUCT ONTO FULL SHEET PAN.		

**Combi Oven**

10-13 minutes

400°

PLACE SINGLE LAYER OF FROZEN  
PRODUCT ONTO FULL SHEET PAN. 50%  
STEAM, 75% FAN. ROTATE PAN HALF WAY  
THROUGH COOK FOR MORE EVEN BAKE.