



Nutrition

Serving Size: 3 oz (85g/about 47 pieces)
Servings per container about 128
Calories: 140

	Amount per serving	% Daily Values
Total Fat	5g	6%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	310mg	13%
Total Carbohydrates	22g	8%
Dietary Fiber	2g	7%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.6mg	4%
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

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED OILS), CONTAINS LESS THAN 2% OF DEXTROSE, MALTODEXTRIN, SEA SALT, TO MAINTAIN NATURAL COLOR (TETRASODIUM PYROPHOSPHATE, DISODIUM DIHYDROGEN PYROPHOSPHATE).



Simplot Select Recipe® Fries - Sea Salt
Julienne Fries, Skin On

With consistent seasoning and enhanced hold time, Simplot Select Recipe® fries feature a chef-crafted recipe with real sea salt to deliver outstanding flavor. Their hand-cut appearance and great length give these skin-on fries great presentation and profitability. This 3/16" julienne is the thinnest, crispiest, highest-yielding cut in the line.

Product Specification

SKU	10071179028635
Cut Size	3/16"
Pack	6/4lb
Brand	Simplot Select Recipe® Fries
Gross Weight	26lb
Net Weight	24lb
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	10.125 in
Case Cube	1.219
TixHi	9X8
Shelf Life	730 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- An ultra-thin cut that cooks up ultra-fast and ultra-crisp
- Brined with sea salt for consistent flavor and reduced condiment use
- Premium Extra Long Fancy length for outstanding yields and plate coverage

Serving Suggestions

Great flavor and visual appeal of this julienne fry will make it an excellent option to serve alongside a burger or a specialty sandwich such as hot pastrami, grilled tuna, or patty melt.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	2-2½ minutes	345°

Fill fryer basket no more than half full.