



Nutrition

Serving Size: 3 oz (84g/about 13 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	330mg	14%
Total Carbohydrates	20g	7%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.5mg	2%
Potassium	230mg	4%

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), 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 Conquest® Fries - Clear Coated Straight Cut Fries, Skin On

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 popular skin-on 3/8" cut is noted for its flavor and versatility.

Product Specification

SKU	10071179030140
Cut Size	3/8"
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	16 in
Width	13 in
Height	9.625 in
Case Cube	1.159
TixHi	9X8
Shelf Life	730 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- Skin-on for more natural appeal
- 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

Extra Long Fancy length with great potato flavor that are great baked or fried.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer Fill fryer basket half full.	3-3¼ minutes	345°F
Convection Oven Arrange fries in a single layer on sheet pans.	12-15 minutes	375°F
Standard Oven Arrange fries in a single layer on sheet pans.	20-30 minutes	400°F
TurboChef 8.0 oz (0.5 lb) on black basket lined with parchment paper	2 minutes 30 seconds Event 1: 75% Time, 100% Air, 40% Microwave Event 2: 25% Time, 100% Air, 0% Microwave	500°F with 50°F off set for 2 minutes 30 seconds