Nutrition

Serving Size: 3 oz (84g/about 30 pieces)
Servings per container about 160
Calories: 170

	Amount per serving	% Daily Values
Total Fat	7g	9%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	250mg	11%
Total Carbohydrates	24g	9%
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	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

Updated: POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED OILS), FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF BETA CAROTENE (COLOR), CORNSTARCH, DEXTRIN, DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), MALTODEXTRIN, RICE FLOUR, SALT, XANTHAN GUM, TO MAINTAIN NATURAL COLOR (TETRASODIUM PYROPHOSPHATE, DISODIUM DIHYDROGEN PYROPHOSPHATE).

Simplot

Simplot Infinity® Fries - Shoestring Fries

Our Infinity® Fries are tailor made for quick-turn, high-volume operations and schools that need a quick-fry option. Baked or fried, their invisible coating extends hold time, and their premium length offers tremendous plate coverage and extra servings per case. This 1/4" shoestring cooks up extra crispy and fast.

Product Specification

SKU	10071179036357
Cut Size	1/4"
Pack	6/5lb
Brand	Simplot Infinity® Fries
Gross Weight	32lb
Net Weight	30lb
Country of Manufacture	US
Halal	N
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	11.875 in
Case Cube	1.429
TixHi	9X6
Shelf Life	547 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- Free up your freezer—can be thawed and refrigerated for up to 5 days prior to cooking
- High solids means it fries up in as little as 90 seconds (or 6 minutes baked)
- Invisible coating increases hold time without masking the potato flavor
- Premium Extra Long Fancy length increases perceived value and profits

Serving Suggestions

Ideal for peak service times at all types of operations, including stadiums, sports bars, contract feeders, quick-service restaurants, and schools.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer Fill fryer basket half full.	1½-2 minutes	345°
Convection Oven Arrange fries in a single layer on a full size sheet pan.	6-12 minutes	400°
Standard Oven Arrange fries in a single layer on a full size sheet pan.	9-14 minutes	425°
Combi Oven Set Fan to 75% and Steam to 25%. Arrange fries in a single layer on a full size sheet pan.	10 minutes	375°
TurboChef		

8.0 oz (0.5 lb) on black basket lined with parchment paper	2 minutes 45 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 45 seconds