



Nutrition

Serving Size: 3 oz (84g/about 9 pieces)
Servings per container about 160
Calories: 110

	Amount per serving	% Daily Values
Total Fat	2.5g	3%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	30mg	1%
Total Carbohydrates	19g	7%
Dietary Fiber	2g	7%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.8mg	4%
Potassium	440mg	10%

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, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).

Simplot Skincredibles® Potatoes - Potato Wedges, Skin On

The ultimate in pure potato taste and homemade, skin-on appearance, Skincredibles® offers a variety of options and cuts, from fries and wedges to chips and boats, all with satisfying potato flavor. This 8-cut, skin-on wedge stays warm and crisp in the cafeteria or the deli case.

Product Specification

SKU	10071179238027
Pack	6/5lb
Brand	Simplot Skincredibles® Potatoes
Gross Weight	32lb
Net Weight	30lb
Country of Manufacture	US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	Y
Low Sodium	Y
Zero Grams Trans Fat	Y

Shipping Information

Length	in
Width	in
Height	in
Case Cube	0
TixHi	9X7
Shelf Life	730 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- Hearty hand-cut appeal
- Complements a wide variety of entrees
- Skin-on for full potato flavor
- Excellent plate presentation
- Bake or fry

Serving Suggestions

This hearty potato wedge cut goes well with any entree as a baked potato replacement Great for deli applications with great heat retention Great alternative to a baked potato

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	4-4½ minutes	345°
Fill fryer basket half full.		
Convection Oven	18-20 minutes	400°
Arrange potatoes in a single layer on sheet pans.		
Standard Oven	23-25 minutes	400°
Arrange potatoes in a single layer on sheet pans.		