CONQUEST

Nutrition

Serving Size: 3 oz (84g/about 16 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	360mg	16%
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

Simplot Conquest® - 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 5/16" cut offers the versatility of a 3/8" cut but cooks faster.

Product Specification

SKU	10071179470113
Cut Size	5/16"
Pack	6/5lb
Brand	Simplot Conquest®
Gross Weight	32lb
Net Weight	30lb
Country of Manufacture	US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	N
Low Sodium	N
Zero Grams Trans Fat	N

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	-10FA / 10FA

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

Conquest®, with triple the hold time, makes it great for take-out and for drive-thru restaurants. Great fry for appetizer recipes. Serve with customized dips or seasoned. Larger 3/8 cut delivers great presentation along side burgers, sandwiches, ribs, or chicken Parmesan Frites with Sun-Dried Tomato and Bleu Creme .

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer Fill fryer basket half full.	3½ 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	2 minutes 45 seconds Event 1: 75% Time, 100%	500°F with 50°F off set for 2 minutes

parchment paper	Air, 40% Microwave Event 2: 25% Time, 100% Air, 0% Microwave	45 seconds