



### Nutrition

Serving Size: 3 oz (84g/about 19 pieces)  
Servings per container about 160  
Calories: 150

	Amount per serving	% Daily Values
Total Fat	7g	9%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	400mg	17%
Total Carbohydrates	19g	7%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.5mg	2%
Potassium	210mg	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), WHEAT FLOUR, FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF CELLULOSE GUM, DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, SEASONING (SALT, ONION POWDER, GARLIC POWDER, SPICE, CHIVES, LACTIC ACID, NATURAL FLAVOR, CITRIC ACID), DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR). CONTAINS: WHEAT.

# Simplot SeasonedCRISP® Fries - Sour Cream and Chive Straight Cut Fries, Skin On

Simplot SeasonedCRISP® Sour Cream and Chive premium battered fries have outstanding flavors to create an upscale, customer favorite. This rectangular cut offers the bigger bite of a 3/8" straight cut but cooks faster.

Product Specification		Shipping Information	
SKU	10071179474029	Length	in
Cut Size	5/16"x3/8"	Width	in
Pack	6/5lb	Height	in
Brand	Simplot SeasonedCRISP® Fries	Case Cube	0
Gross Weight	32lb	TixHi	9X8
Net Weight	30lb	Shelf Life	730 Days
Country of Manufacture	CA, US	Storage Temp From/To	-10°F / 10°F
Halal	Y		
Kosher	N		
Vegan	Y		
Vegetarian	Y		
Low Fat	N		
Low Sodium	N		
Zero Grams Trans Fat	Y		

### Benefits

- Works well as a profit-driving, second fry offering
- Charge more for the higher perceived value
- Great holding time and heat retention
- Take-out customers can it enjoy it with or without ketchup
- Fry or bake versatility

### Serving Suggestions

Serve in place of traditional baked potato. An ideal companion to steak, chicken, ribs, pulled pork, and BBQ entrees.

### Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
<b>Deep Fryer</b>  Fill fryer basket no more than half full.	2¾ minutes	345°
<b>Convection Oven</b>  Arrange fries in a single layer on sheet pans.	12-15 minutes	375°
<b>Standard Oven</b>  Arrange fries in a single layer on sheet pans.	25-30 minutes	400°
<b>TurboChef</b>  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