



CONQUEST®

Nutrition

Serving Size: 3 oz (84g/about 26 pieces)
Servings per container about 144
Calories: 140

	Amount per serving	% Daily Values
Total Fat	4.5g	6%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	300mg	13%
Total Carbohydrates	23g	8%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.6mg	4%
Potassium	270mg	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

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, COTTONSEED, AND/OR SUNFLOWER), 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® - Clear Coated Shoestring Fries

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 1/4" shoestring cooks up extra crispy and fast.

Product Specification

SKU	10071179479987
Pack	6/4.5lb
Brand	Simplot Conquest®
Gross Weight	29lb
Net Weight	27lb
Country of Manufacture	CA, US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Gluten Free	Y
Low Fat	N
Low Sodium	N
Zero Grams Trans Fat	Y

Shipping Information

Length	16 in
Width	13 in
Height	10.125 in
Case Cube	1.219
TixHi	9X8
Shelf Life	730 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- Great in high-volume operations where short cook time is critical
- Triple the hold time means fries stay hot and crisp longer than conventional fries
- XLF plate coverage yields more servings per case 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. The 1/4" shoestring cut is ideal for quick service restaurants as it fries quickly, retains heat, and stays crisp.

Preparation Instructions: for food safety and quality.

Method Type	Time	Temperature
Deep Fryer	2½-3 minutes	345°
Fill fryer basket half full.		
Convection Oven	8-12 minutes	375°
Arrange fries in a single layer on sheet pans.		
Standard Oven	15-20 minutes	400°
Arrange fries in a single layer on sheet pans.		