



Nutrition

Serving Size: 3 oz (84g/about 40 pieces)
Servings per container about 144
Calories: 170

	Amount per serving	% Daily Values
Total Fat	10g	13%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	280mg	12%
Total Carbohydrates	19g	7%
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	180mg	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), ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF CELLULOSE GUM, CORNSTARCH, DEXTRIN, DEXTROSE, FOOD STARCH-MODIFIED, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR). CONTAINS: WHEAT.



Simplot Megacrunch® - Battered Julienne Cut Fries, Skin On

Get more flavor and crunch with Megacrunch® fries featuring our thickest, unseasoned batter. With skin-on appeal, these crave-worthy, premium fries always satisfy and stay crisp longer—perfect for takeout and delivery. This 3/16" julienne is the thinnest, crispiest, highest-yielding cut in the line.

Product Specification

SKU	10071179479956
Cut Size	3/16"
Pack	6/4.5lb
Brand	Simplot Megacrunch®
Gross Weight	29lb
Net Weight	27lb
Country of Manufacture	CA, 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	11.375 in
Case Cube	1.369
TixHi	9X7
Shelf Life	730 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- Thick, pillowy batter for incredible crunch and great potato flavor
- Stays crisp longer for better takeout and delivery
- Extended hold time reduces wastes for bigger profits
- Bake or fry versatility

Serving Suggestions

The ideal companion to any burger or sandwich. Sprinkle with your own unique seasoning blend and serve as the house seasoned fries. Perfect item for fast food, drive-ins, and takeout because they stay crisp and hot for extended periods of time.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	2½ minutes	345°
Fill fryer basket no more than half full.		
Convection Oven	12-14 minutes	375° - 400°
Arrange fries in a single layer on sheet pans.		
Standard Oven	25-30 minutes	425° - 450°
Arrange fries in a single layer on sheet pans.		
TurboChef	2 minutes 40 seconds	450°F with 50°F off
8.0 oz (0.5 lb) on black basket lined with	Event 1: 50% Time, 100% Air, 70% Microwave	set for 2 minutes 40 seconds

parchment paper

Event 2: 50% Time, 100%
Air, 30% Microwave