



*seasoned*CRISP®

Nutrition

Serving Size: 3 oz (84g/about 8 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	390mg	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	0.8mg	4%
Potassium	310mg	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), ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF CELLULOSE GUM, COLOR (PAPRIKA OLEORESIN, TURMERIC OLEORESIN), DEGERMED YELLOW CORN MEAL, DEXTROSE, FOOD STARCH-MODIFIED, GARLIC POWDER, ONION POWDER, RICE FLOUR, SALT, SPICES, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR). CONTAINS: WHEAT.



Simplot SeasonedCRISP® - Savory Battered Wedges, Skin On

Simplot SeasonedCRISP® Savory premium, skin-on battered/seasoned fries are mildly spicy with a mix of onion, garlic and paprika for the rustic appeal and savory flavor customers love. This 10-cut wedge is stays warm and crisp in the cafeteria or the deli case.

Product Specification

SKU	10071179478010
Pack	6/5lb
Brand	Simplot SeasonedCRISP®
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	Y

Shipping Information

Length	16 in
Width	13 in
Height	8.625 in
Case Cube	1.038
TixHi	9X9
Shelf Life	730 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- Works well as a profit-driving, second fry offering
- Charge more for the higher perceived value
- Great holding time and heat retention
- Works well on buffet lines
- Fry or bake versatility

Serving Suggestions

Perfect side to any burger, chicken, steak or fish entree. Pair with any creamy dipping sauce like ranch or blue cheese dressing for a flavorful appetizer.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	3½ minutes	345°
Fill fryer basket half full.		
Convection Oven	12-15 minutes	375°
Arrange fries in a single layer on sheet pans.		
Standard Oven	25-30 minutes	450°
Arrange fries in a single layer on sheet pans.		
TurboChef	3 minutes 15 seconds	450°F with 50°F off
8.0 oz (0.5 lb) on black basket lined with parchment paper	Event 1: 50% Time, 100% Air, 70% Microwave	set for 3 minutes
	Event 2: 50% Time, 100% Air, 30% Microwave	15 seconds