



# **Nutrition Facts**

Serving Size 3 oz (84g/about 26 pieces) Servings per container about 80

	Calories
Calories 140	from fat 60
	% Daily
	Values *
Total Fat 7g	11%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrates 18g	6%
Dietary Fiber 2g	8%
Sugars 7g	0%
Protein 1g	0%
Vitamin A	15%
Vitamin C	0%
Calcium	2%
Iron	2%

<sup>\*</sup> Percent Daily Values are based on a 2,000 calorie diet.

#### Ingredients

Sweet Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Food Starch-Modified, Contains less than 2% of Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Paprika Oleoresin Color, Rice Flour, Salt, Spice, Sugar, Xanthan Gum



# Simplot Sweets® - Sweet Potato Fries 5/16"x3/8" Thin Cut 6/2.5lb

Farm cured to sweet perfection. Curing is nature's way of putting the sweet in sweet potatoes. That's why all of our sweet potatoes are naturally cured right on the farm. Held under exact heat and humidity levels, the starches convert to sugars and they get sweeter naturally. At the peak of sweetness, they're ready to become Simplot Sweets.

#### **Product Specifications**

Sku:	10071179016441	
Pack:	6/2.50 LB	
Brand:	Simplot Sweets®	
Gross Weight:	17.00 LB	
Net Weight:	15.00 LB	
Country of Origin:	US	
Cut Type & Size:	straight - 5/16" x 3/8"	
Kosher:	No	
Vegan:	No	
Vegetarian:	Yes	
Gluten Free:	Yes	
Allergens:	Crustacean Shellfish Free, Egg Free, Fish Free, Milk Free, Peanut Free, Sesame Free, Soy Free, Tree Nut Free, Wheat Free, Gluten Free	

### **Shipping Information**

Length:	16.250 IN
Width:	12.250 IN
Height:	7.625 IN
Case Cube:	0.740
TixHi:	9X11
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

## **Benefits**

- -Bake or fry preparation convenience.
- -Sweets meet consumer's desire for healthier menu choices.
- -Sweet potato fries are exceptionally versatile across the menu and cuisine types.
- -Great second fry alternative.
- -Excellent source of Vitamin A, naturally cholesterol free, and 0g trans fat per serving.

#### **Serving Suggestions**

South-of-the-Border Twist: Replace rice and beans with Simplot Sweets for a colorful change of pace with southwest-influenced: Serve up some sliders with Simplot Sweets for a winning on-trend menu item. Skinny Dipping: Serve Simplot Sweets with your favorite dips for a fun, flavorful appetizer that offers a healthy halo.

#### **Prep Instructions**

DEEP FRY: Preheat fryer to 345F. Fill fryer basket no more than half full. Fry for 1 to 2 minutes. CONVECTION OVEN: Preheat oven to 375F. Arrange fries in a single layer on a sheet pans. Bake for 8 to 10 minutes. STANDARD OVEN: Preheat oven to 400F-425F. Arrange fries in a single layer on a sheet pan. Bake for 20 to 30 minutes. COMBI OVEN: Preheat oven to 375F, set steam to 100% and fan to 75%. Arrange one bag of fries in a single layer on sheet pans. Bake for 10 to 12 minutes.