



Simplot Sweets® - Lattice 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®.



Nutrition Facts

Serving Size 3 oz (84g/about 8 pieces)
Servings per container about 80

	Calories from fat 60	% Daily Values *
Calories 140		
Total Fat 7g		11%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 150mg		6%
Total Carbohydrates 18g		6%
Dietary Fiber 2g		8%
Sugars 7g		0%
Protein 1g		0%
Vitamin A		15%
Vitamin C		0%
Calcium		2%
Iron		2%

* 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, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color)

Product Specifications

SKU:	10071179027829
Pack:	6/2.50 LB
Brand:	Simplot Sweets®
Gross Weight:	17.00 LB
Net Weight:	15.00 LB
Country of Origin:	US
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:	16.000 IN
Width:	13.000 IN
Height:	6.625 IN
Case Cube:	0.800
TixHi:	9X10
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.
- Waffle cut makes an ideal base for loaded fries with pulled pork, barbecue sauce and cheese.

Serving Suggestions

Waffle cut makes an ideal base for loaded fries with pulled pork, barbecue sauce and cheese.

Prep Instructions

DEEP FRY: Preheat fryer to 345F. Fill fryer basket no more than half full. Fry for 2 to 2 1/4 minutes. Do not overcook.
CONVECTION OVEN: Preheat oven to 375F. Arrange fries in a single layer on a sheet pan. Bake for 18 to 20 minutes.
STANDARD OVEN: Preheat oven to 400F. Arrange fries in a single layer on a sheet pan. Bake for 20 to 25 minutes.
COMBI OVEN: Preheat oven to 375F. Set steam setting to 0%. Set fan setting to 75%. Arrange one bag of fries on a full size sheet pan. Bake for 12 to 15 minutes.