



Megacrunch® - 1/4" Shoestring 6/4.5lb

Natural potato appearance and flavor with skin-on and thick batter coverage for added appeal and a satisfying crunch.



Nutrition Facts

Serving Size 3 oz (84g/about 27 pieces)
Servings per container about 144

	Calories from fat 80
	% Daily Values *
Calories 160	
Total Fat 9g	14%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 380mg	16%
Total Carbohydrates 20g	7%
Dietary Fiber 2g	8%
Sugars 0g	0%
Protein 2g	0%
Vitamin A	0%
Vitamin C	2%
Calcium	0%
Iron	2%

* Percent Daily Values are based on a 2,000 calorie diet.

Ingredients

Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Enriched Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Food Starch-Modified, Contains Less Than 2% Of Cellulose Gum, Cornstarch, Dextrin, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Rice Flour, Salt, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color)

Product Specifications

SKU:	10071179475125
Pack:	6/4.50 LB
Brand:	Megacrunch®
Gross Weight:	29.00 LB
Net Weight:	27.00 LB
Country of Origin:	US
Cut Type & Size:	straight - 1/4" shoestring
Kosher:	No
Vegan:	Yes
Vegetarian:	Yes
Gluten Free:	No
Allergens:	Crustacean Shellfish Free, Egg Free, Fish Free, Milk Free, Peanut Free, Sesame Free, Soy Free, Tree Nut Free

Shipping Information

Length:	16.000 IN
Width:	13.000 IN
Height:	10.125 IN
Case Cube:	1.320
TixHi:	9X8
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

- Bake or fry preparation convenience.
- Thick batter gives customers a hot, crispy fry that can be enjoyed with or without ketchup.
- Skin-on cut gives a natural cut appearance.
- Great second fry alternative.

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 take-out because they stay crisp and hot for extended periods of time.

Prep Instructions

DEEP FRY: Preheat fryer to 345°F. Fill fryer basket half full. Deep fry for 2¾ minutes. CONVECTION OVEN: Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake 12-15 minutes. STANDARD OVEN: Preheat oven to 425°F. Arrange fries in a single layer on sheet pans. Bake 25-30 minutes.