



Megacrunch® - 3/16" Shoestring 6/4.5lb

Incredible skin-on julienne cut with premium thick batter for a popular crunch and extra long hold time.



Nutrition Facts

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

	Calories from fat 60
	% Daily Values *
Calories 150	
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	12%
Total Carbohydrates 22g	7%
Dietary Fiber 1g	4%
Sugars 0g	0%
Protein 2g	0%
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	4%

* 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:	10071179479956
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 - 3/16" julienne
Kosher:	No
Vegan:	No
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:	10.375 IN
Case Cube:	1.440
TixHi:	9X8
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

- Unique, ultra thin cut size, smaller than a shoestring, for maximum crunch and flavor.
- Bake or fry preparation convenience.
- Great signature item or stand alone appetizer.
- Thicker batter helps retain crispiness.

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 345F. Fill fryer basket no more than half full. Deep fry for 2 minutes. CONVECTION OVEN: Preheat oven to 375F to 400F. Place product in single layer on sheet pan. Cook for 12 to 14 minutes. STANDARD OVEN: Preheat oven to 425F to 450F. Place product in single layer on sheet pan. Cook for 25 to 30 minutes.