



## NaturalCrisp® - 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:	NaturalCrisp®
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 2½ 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.