



## SeasonedCrisp Krunchie Wedges® - 8-Cut Wedge Crinkle Cut 6/5lb

An old fashioned blend of pepper, herbs and spices that are reminiscent of a traditional chicken flavored batter on crinkle cut wedges to hold more of the flavor and crunch.



### Nutrition Facts

Serving Size 3 oz (85g/about 4 pieces)  
Servings per container about 160

	Calories from fat 60	% Daily Values *
Calories 140		
Total Fat 6g		9%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 380mg		16%
Total Carbohydrates 19g		6%
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), Contains Less Than 2% Of Dextrose, Food Starch-Modified, Garlic Powder, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Flavor, Paprika Oleoresin Color, Rice Flour, Salt, Spices, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color)

### Product Specifications

SKU:	10071179473039
Pack:	6/5.00 LB
Brand:	SeasonedCrisp Krunchie Wedges®
Gross Weight:	32.00 LB
Net Weight:	30.00 LB
Country of Origin:	US
Cut Type & Size:	wedge - 8-cut wedge crinkle
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:	8.875 IN
Case Cube:	1.140
TixHi:	9X9
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

### Benefits

- Krunchie Wedge® batter is a full chicken flavored batter with a hint of pepper seasoning.
- Thicker 8-cut crinkle wedges retain heat longer than smaller cuts.
- Great product for delis and extended holding applications.
- Take-out customers get a hot, crispy fry that they can enjoy with or without ketchup.
- Throw away fewer fries.
- Bake or fry preparation convenience.
- Great second fry alternative.

### Serving Suggestions

An ideal companion to fried chicken. Perfect for delis and places where a long holding time is desired. Serve in place of a traditional baked potato.

### Prep Instructions

DEEP FRY: Fill fryer basket no more than half full. Deep fry for 4 minutes at 345F. CONVECTION OVEN: Preheat oven to 375F. Arrange fries in a single layer on sheet pans. Cook for 12 to 15 minutes. STANDARD OVEN: Preheat oven to 450F. Place product in single layer on sheet pans. Cook for 18 to 24 minutes. PRESSURE FRY: Put full bag in fryer, fry at 335F for 3 to 5 minutes.