



Bent Arm Ale® - Beer Battered Entrée Cut 6/5lb

BENT ARM ALE® Craft Beer Battered Fries are based on an award-winning pale ale from the North American Beer Awards. Its toasty caramel and molasses notes give our beer batter a distinct, rich consumer-preferred beer batter flavor that could only come from authentic craft beer.



Nutrition Facts

Serving Size 3 oz (84g/about 12 pieces)
Servings per container about 160

	Calories from fat 80	% Daily Values *
Calories 180		
Total Fat 9g		14%
Saturated Fat 2.5g		13%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 480mg		20%
Total Carbohydrates 23g		8%
Dietary Fiber 2g		8%
Sugars 0g		0%
Protein 2g		0%
Vitamin A		0%
Vitamin C		15%
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), Contains Less Than 2% of Beer, Cellulose Gum, Cornstarch, Dextrin, Dextrose, Food Starch-Modified, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Rice Flour, Salt, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color)

Product Specifications

SKU:	10071179027867
Pack:	6/5.00 LB
Brand:	Bent Arm Ale®
Gross Weight:	32.00 LB
Net Weight:	30.00 LB
Country of Origin:	US
Cut Type & Size:	straight - 1/4" x 1/2" entrée
Kosher:	No
Vegan:	No
Vegetarian:	No
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:	9.875 IN
Case Cube:	1.220
TixHi:	9X8
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

Created with true craft beer that features premium Apollo hops and two-row malt, Simplot BENT ARM ALE® Beer Battered Fries deliver a distinct, rich flavor and appearance unlike the rest.

Consumers love the flavor and appearance of BENT ARM ALE® Beer Battered fries and they offer excellent menu versatility as a side, appetizer or second fry.

- The wide body flavor of a steak fry, with shorter cook time and more servings per pound.
- Delicious real potato flavor and excellent plate coverage.
- Ideal for family and casual operations.

Serving Suggestions

The perfect compliment to a fish entree or any burger or chicken sandwich. Pair with your draft selection for a memorable dining experience.

Prep Instructions

DEEP FRY: Preheat fryer to 345°F. Fill fryer basket half full. Deep fry for 3 minutes. CONVECTION OVEN: Preheat oven to 450°F. Arrange potatoes in a single layer on baking pans. Bake for 25 to 30 minutes. STANDARD OVEN: Preheat oven to 375°F. Arrange potatoes in a single layer on baking pans. Bake for 12 to 15 minutes.