



Nutrition Facts

Serving Size 3 oz (84g/about 13 pieces)
Servings per container about 160

Calories 110	Calories from fat 35
% Daily Values *	
Total Fat 3.5g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrates 18g	6%
Dietary Fiber 2g	8%
Sugars 0g	0%
Protein 2g	0%
Vitamin A	0%
Vitamin C	4%
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), Contains less than 2% of Dextrose, Maltodextrin, Sea Salt, To Maintain Natural Color (Tetrasodium Pyrophosphate, Disodium Dihydrogen Pyrophosphate)



Select Recipe® - 1/2" Straight Cut, Skin-On 6/5lb

Select Recipe® -- Simply Incredible, First Bite to Last. The chef-crafted recipe uses sea salt to deliver outstanding mouthwatering potato flavor. With superb hold time, Select Recipe® Fries stay crisp and delicious throughout the entire meal. The hand-cut appearance and premium length give Select Recipe® Fries exceptional patron appeal on any plate.

Product Specifications

SKU:	10071179021872
Pack:	6/5.00 LB
Brand:	Select Recipe®
Gross Weight:	32.00 LB
Net Weight:	30.00 LB
Country of Origin:	US,CA
Cut Type & Size:	straight - 1/2"
Kosher:	No
Vegan:	Yes
Vegetarian:	Yes
Gluten Free:	Yes
Allergens:	Crustacean Shellfish Free, Egg Free, Fish Free, Milk Free, Peanut Free, Sesame Free, Soy Free, Tree Nut Free, Wheat Free, Gluten Free

Shipping Information

Length:	16.000 IN
Width:	13.000 IN
Height:	8.875 IN
Case Cube:	1.070
TixHi:	9X7
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

- Proven Best in Class! Winner in overall preference, holding performance, and texture in nationwide operator placement test (2010 Simplot proprietary placement test)
- Brined with natural sea salt for consistent flavor and reduced condiment use
- Premium Extra Long Fancy length for outstanding yields and great plate coverage
- Hearty 1/2 cut with skin for full potato flavor

Serving Suggestions

1/2 cut perfect for sports bars, barbeque, and premium burger restaurants Add fine malt vinegar powder and a little sugar to make great sea salt and vinegar fries Premium length adds appeal and great plate coverage to a variety of dishes

Prep Instructions

DEEP FRY: Preheat fryer to 345F. Fill fryer basket no more than half full. Deep fry for 4 1/2 minutes.