



Conquest® - Shoestring 1/4", Skin-On 6/4.5lb

SKIN-ON, battered shoestring fries



Nutrition Facts

Serving Size 3 oz (85g/about 26 pieces)
Servings per container about 144

	Calories from fat 45
	% Daily Values *
Calories 140	
Total Fat 5g	8%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrates 23g	8%
Dietary Fiber 2g	8%
Sugars 0g	0%
Protein 2g	0%
Vitamin A	0%
Vitamin C	6%
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), Food Starch-Modified, Contains Less Than 2% Of Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Rice Flour, Salt, Xanthan Gum, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color)

Product Specifications

SKU:	10071179027744
Pack:	6/4.50 LB
Brand:	Conquest®
Gross Weight:	29.00 LB
Net Weight:	27.00 LB
Country of Origin:	US
Cut Type & Size:	straight - 1/4" shoestring
Kosher:	No
Vegan:	No
Vegetarian:	No
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:	9.625 IN
Case Cube:	1.250
TixHi:	9X9
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

- Skin-on for natural look.
- Clear starch coating triples the hold time.
- Great fry for take-out or delivery.

Serving Suggestions

Conquest® with triple the hold time makes it great for take out and for drive thru restaurants

Prep Instructions

DO NOT OVER COOK. DEEP FRY: 345F. 2 1/2 TO 3 minutes. Fill fryer basket half full. CONVECTION OVEN: 375F. 8 TO 11 minutes. Arrange fries in single layer on sheet pans. CONVENTIONAL OVEN: 400F. Arrange fries in a single layer on sheet pan. Bake for 15 to 20 minutes.