



Skincredibles - Fries Wedge 10cut 6/5#-Skn



Skincredibles(R) hand-cut eye appeal wedges complement a wide variety of entrees. Skin-on for hearty potato flavor and thick cut to retain heat.

Product Last Saved Date:21 August 2018

Nutrition Facts

160 Servings per container

Serving Size **3 oz**

Amount Per Serving

Calories **110**

% Daily Value*

Total Fat 2.5 g **4%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 30 mg **1%**

Total Carbohydrate 19 g **6%**

Dietary Fiber 2 g **8%**

Total Sugars 1 g

Includes g Added Sugars **%**

Protein 2 g

Vitamin D mg %

Calcium mg 0%

Iron mg 4%

Potassium mg %

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
10071179238010	637335	10071179238010	6 X 5 LBR	

Brand	Brand Owner	GPC Description
Skincredibles	J. R. Simplot Company	Vegetables – Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
32.000 LBR	30.000 LBR	USA	No	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.250 INH	13.250 INH	8.625 INH	1.0747 FTQ	9x9	720 None	-10 FAH / 10 FAH

Ingredients :

Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Dextrose, Disodium Dihydrogen Pyrophosphate (to maintain natural color)

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

6/5 lb

Benefits :

*Thick, 10-cut wedge maintains heat for longer holding time. *Excellent plate presentation. *Skin-on for hearty potato flavor.

Serving Suggestions :

This hearty potato wedge cut goes well with any entree as a baked potato replacement. Great for deli applications with great heat retention Great alternative to baked potato

Prep & Cooking Suggestions :

DEEP FRY: Preheat fryer to 345°F. Fill fryer basket half full. Fry for 4 minutes. CONVECTION OVEN: Preheat oven to 400°F. Arrange potatoes in a single layer on sheet pans. Bake for 8-15 minutes. STANDARD OVEN: Preheat oven to 425°F. Arrange potatoes in a single layer on sheet pans. Bake for 16-20 minutes.

More Information :