



Simplot Sweets - Fries Swt Entree 6/2.5#



Farm cured to sweet perfection. Curing is nature's way of putting the sweet in sweet potatoes. That's why all of our sweet potatoes are naturally cured right on the farm. Held under exact heat and humidity levels, the starches convert to sugars and they get sweeter naturally. At the peak of sweetness, they're ready to become Simplot Sweets(R).

Product Last Saved Date:21 August 2018

Nutrition Facts

80 Servings per container

Serving Size **3 oz**

Amount Per Serving
Calories **140**

% Daily Value*

Total Fat 6 g **9%**

Saturated Fat 1 g **5%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 135 mg **6%**

Total Carbohydrate 20 g **7%**

Dietary Fiber 3 g **12%**

Total Sugars 8 g

Includes g Added Sugars **%**

Protein 1 g

Vitamin D mg %

Calcium mg 4%

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
10071179016458	639480	10071179016458	6 X 2.5 LBR	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17.000 LBR	15.000 LBR	USA	No	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.250 INH	13.250 INH	6.125 INH	0.7632 FTQ	9x11	720 None	-10 FAH / 10 FAH

Ingredients :

Sweet Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Food Starch-Modified, Contains Less Than 2% Of Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Paprika Oleoresin Color, Rice Flour, Salt, Spice, Sugar, Xanthan Gum, 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 :

Pack Size: 6/2.5 lb. Net Weight: 15 lb. Gross Weight: 17 lb. Case Cube: .85 Cases/Layers: 10/10

Benefits :

*Farm curing enhances natural sweetness of potatoes without added sugars or artificial flavors. Sweet potato fries add on sales and do not take away from traditional fry sales. Bake or fry preparation convenience. Sweets meet consumers' desire for healthier menu choices. *Sweet potato fries are exceptionally versatile across the menu and cuisine types. *Great second fry alternative. *Excellent source of Vitamin A, naturally cholesterol free, and 0g trans fat per serving.

Serving Suggestions :

Sweet Home BBQ - Looking to give your chicken or ribs some southern flare? Couple savory BBQ with Entree cut Simplot Sweets® the perfect side to dip in BBQ sauce. They're called SWEETS for a Reason - Bake Simplot Sweets® topped with cinnamon-sugar and candied nuts. Serve with flavored dipping sauces for an irresistible dessert! Pile on the Flavor - Complement the unique flavor of the sweet potato with bacon, Gorgonzola, green onions and sour cream or create your own signature combination.

Prep & Cooking Suggestions :

DEEP FRY: Preheat fryer to 345F. Fill fryer basket no more than half full. Fry for 1 3/4 to 2 1/2 minutes. CONVECTION OVEN: Preheat oven to 375F. Arrange fries in a single layer on sheet pans. Bake for 10 to 12 minutes. STANDARD OVEN: Preheat oven to 400F. Arrange fries in a single layer on a sheet pan. Bake for 25 to 30 minutes. COMBI OVEN: Preheat oven to 375F, set steam to 100% fan to 75%. Arrange one bag of fries in a single layer on sheet pans. Bake for 11 to 13 minutes.

More Information :