



# **Nutrition Facts**

Serving Size 3 Pieces (85g) Servings per container about 80

Calories 210	Calories from fat 100
	% Daily Values *
Total Fat 12g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrates 24g	8%
Dietary Fiber 1g	4%
Sugars 3g	0%
Protein 3g	0%
Vitamin A	0%
Vitamin C	4%
Calcium	2%
Iron	4%

<sup>\*</sup> Percent Daily Values are based on a 2,000 calorie diet.

### Ingredients

Onions, Bleached Wheat Flour, Vegetable Oil (Soybean and/or Canola), Beer, Yellow Corn Flour, Modified Corn Starch. Contains Less Than 2%: Autolyzed Yeast, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Natural Flavor, Salt, Sugar, Whey



# Bent Arm Ale® - Beer Battered 5/8" Onion Ring 6/2.5lb

BENT ARM ALE® Beer Battered Onion Rings look as good as they taste. With just the right amount of batter and craft beer flavor, patrons get the perfect crunch every time. Great as an appetizer or upgraded side with terrific plate coverage, they pair well with almost anything.

### **Product Specifications**

Sku:	10071179029342
Pack:	6/2.50 LB
Brand:	Bent Arm Ale®
Gross Weight:	17.00 LB
Net Weight:	15.00 LB
Country of Origin:	US
Kosher:	No
Vegan:	No
Vegetarian:	Yes
Gluten Free:	No
Allergens:	Crustacean Shellfish Free, Fish Free, Peanut Free, Sesame Free, Tree Nut Free

# **Shipping Information**

Length:	16.000 IN
Width:	12.188 IN
Height:	10.375 IN
Case Cube:	1.130
TixHi:	10X8
Shelf Life:	540 Days
Storage Temp From/To:	-10 FA / 10 FA

#### **Benefits**

BENT ARM ALE® Beer Battered Onion Rings use the Vaquero Sweet Spanish Onion. Its globe-shaped, colossal size and flawless, round layers make it the finest choice for onion rings.

## **Serving Suggestions**

The 5/8 onion ring, one of the most popular onion rings on the menu today, offers patrons the perfect balance of onion and true craft beer batter for an exceptional eating experience every time.

### **Prep Instructions**

DEEP FRY: Preheat fryer to 345°F. Fill fryer basket no more than half full. Deep fry for 2 to 3 minutes.

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