



# Simplot Sweets® - Sweet Potato Fries Crinkle Cut 1/2" 6/2.5lb

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®.



## Nutrition Facts

Serving Size 3 oz (84g/about 14 pieces)  
Servings per container about 80

Calories 140	Calories from fat 50
% Daily Values *	
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Total Carbohydrates 20g	7%
Dietary Fiber 3g	12%
Sugars 9g	0%
Protein 1g	0%
Vitamin A	25%
Vitamin C	0%
Calcium	4%
Iron	4%

\* Percent Daily Values are based on a 2,000 calorie diet.

## 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)

## Product Specifications

SKU:	10071179027812
Pack:	6/2.50 LB
Brand:	Simplot Sweets®
Gross Weight:	17.00 LB
Net Weight:	15.00 LB
Country of Origin:	US
Cut Type & Size:	crinkle - 1/2" crinkle
Kosher:	No
Vegan:	No
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:	6.125 IN
Case Cube:	0.740
TixHi:	9X11
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

## Benefits

- Bake or fry preparation convenience.
- Sweets meet consumer's 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.
- Crinkle cuts are extra crispy, giving your customers a unique and flavorful eating experience.

## Serving Suggestions

South-of-the-Border Twist: Replace rice and beans with Simplot Sweets® for a colorful change of pace with southwest-influenced menu items. Slide in some Sweet Potatoes - Serve up some sliders with Simplot Sweets® for a winning on-trend menu item. Skinny Dipping - Serve Simplot Sweets® with your favorite dips for a fun, flavorful appetizer that offers a healthy halo.

## Prep Instructions

DEEP FRY: Preheat fryer to 345F. Fill fryer basket no more than half full. Fry for 1 3/4 to 2 1/4 minutes. Do not overcook. CONVECTION OVEN: Preheat oven to 425F. Arrange fries in a single layer on sheet pans. Bake for 5 to 10 minutes. STANDARD OVEN: Preheat oven to 400F. Arrange fries in a single layer on a sheet pan. Bake for 20 to 30 minutes. COMBI OVEN: Preheat oven to 400F. Set steam setting to 75%. Set fan setting to 0%. Arrange one bag of fries on a full size sheet pan. Bake for 8 to 10 minutes.