



Conquest® - 1/4" Shoestring 6/4.5lb

Conquest®: the Stand-Out in Take-Out. Clear batter triples the hold time compared to conventional fries, reducing waste and food cost. Extra Long Fancy length with great potato flavor that are great baked or fried.



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 4.5g	7%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrates 23g	8%
Dietary Fiber 1g	4%
Sugars 0g	0%
Protein 2g	0%
Vitamin A	0%
Vitamin C	0%
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:	10071179479987
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:	Yes
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:	9.875 IN
Case Cube:	1.280
TixHi:	9X9
Shelf Life:	720 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

- Batter gives a signature look and taste that will attract customers.
- Take-out customers get a hot, crispy fry.
- Long hold time means less waste.
- Increased servings and profits per case.

Serving Suggestions

Conquest®, with triple the hold time, makes it great for take-out and for drive-thru restaurants Great fry for appetizer recipes. Serve with customized dips or seasoned The 1/4 shoestring cut is ideal for quick service restaurants as it fries quickly, retains heat, and stays crisp

Prep Instructions

DEEP FRY: Preheat fryer to 345°F. Fill fryer basket half full. Deep fry for 2½ to 3 minutes. CONVECTION OVEN: Preheat oven to 375°F. Arrange fries in a single layer on sheet pans. Bake 8-12 minutes. STANDARD OVEN: Preheat oven to 400°F. Arrange fries in a single layer on sheet pans. Bake 15-20 minutes.