



USDA National Child Nutrition Program Product Specification Sheet

Nutrition

Serving Size: 3.40 oz. (about 7 pieces)

Calories: 190

	Amount per serving	% Daily Values
Total Fat	9g	12%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	570mg	25%
Total Carbohydrates	27g	10%
Dietary Fiber	2g	7%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.6mg	4%
Potassium	270mg	6%
Vitamin A	0mcg	0%
Vitamin C	0mg	0%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet.

Ingredients

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED OILS), FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF COLOR (PAPRIKA OLEORESIN, TURMERIC OLEORESIN), CORN STARCH, DEXTRIN, DEXTROSE, GARLIC POWDER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), ONION POWDER, RICE FLOUR, SALT, SPICES, XANTHAN GUM, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).

For questions, please contact the Bid Department at (800) 572-7783.

I certify that the information provided is true and correct:

Kelsey Farley

Kelsey Farley
 Regulatory Manager
 03/01/2023

Serving Information

Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
3.40 oz. (about 7 pieces)	1/4 cup heated vegetable	21.17	127.05

Product Formulation Credits

Food Buying Guide Description of Creditable Ingredient	FBG Subgroup	Oz. / Raw Portion of Creditable Ingredient	Multiply	FBG Yield / Purchase Unit	Creditable Amt. (quarter cup)
Potato Products, frozen Skins or Pieces or Wedges, etc., With skin, Cooked	Starchy	3.02	X	10.60 / 16	2.00

Each 3.40 ounce serving of the product above contains 1/2 cup Starchy vegetable.

POTATOES / FRENCH FRIES, FROZEN: Product packed to U.S. Grade A Standards*; battered; seasoned; processed in vegetable oil; oven-ready or deep fry preparation.

*Simplot internal grading program, modeled after USDA standards.

Product Specification

Country of Origin	Product of USA
Meets Buy American Provision	Y
Smart Snacks Compliant	N
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Zero Grams Trans Fat	Y
Milk	N
Egg	N
Wheat	N
Soy	N
Sesame Seed	N
Peanuts	N
Tree Nuts	N
Fish	N
Molluscan Shellfish	N

Benefits

- Unbeatable: Stays crisp and delicious for 30+ minutes after cooking
- Reheat-able: Microwave at home for 15-20 seconds for a fresh-from-the-fryer experience
- Versatile: Use as your primary or second fry for both on-and off-premise customers
- Unique: The only savory-seasoned delivery fries available in 11 cuts
- Profitable: High perceived value makes it easy to upcharge for them
- On average most SEASONEDCRISP® Delivery+® fries stay crispy for at least 30 minutes from frying only. The hold time for larger cut fries however may vary.

Shipping Information

Gross Weight	29lb
Net Weight	27lb
Length	16 in
Width	13 in
Height	12.375 in
Case Cube	1.490
Tie High	9X6
Shelf Life	730 days
Storage Temp From/To	-10°F / 10°F

Serving Suggestions

Sprinkle them with your own unique seasoning blend or serve with customized dips or sauces. Perfect item for fast food, drive-ins, and take-out because they stay crisp and hot for extended periods of time. Pair with any creamy dipping sauce like ranch or blue cheese dressing for a flavorful appetizer.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	2-1/2 minutes	345°F 175°C
Fill fryer basket with 1 pound (450 g) of frozen fries.		
Convection Oven	7-10 minutes	400°F 200°C

Arrange fries in a single layer on sheet pans.

Standard Oven

20-25 minutes

450°F 230°C

Arrange fries in a single layer on sheet pans.

TurboChef

3 minutes

450°F WITH 50°F

8.0 oz (0.5 lb) on black basket lined with parchment paper

Event 1: 50% Time, 100% Air,
90% Microwave
Event 2: 50% Time, 80% Air,
90% Microwave

OFF SET FOR 3
MINUTES