Clear Coat

PUB FRIES EXTRA CRUNCH STRAIGHT CUT

56210 55185

Cooking Instructions

Fryer
Temp : 180°C /350°F
Cook Time : 2 3/4 min

Convection Oven
Temp : 204°C /400°F
Cook Time : 10 min

Traditional Oven
Temp : 232°C /450°F
Cook Time : 17 - 22 min

Product Specifications

Product Name	Pub Fries Extra Crunch Straight Cut
GTIN - 14	100 56210 55185 3
GTIN - 12	0 56210 55185 6
Cut Size	3/8"
Grade	PXLF
Coated	Yes
Shelf Life	24
Kosher	Yes
Halal	Yes
Pack Size	6 x 5 LB
Net Weight (LB)	30
Gross Weight (LB)	31.75
Pallet Pattern (ti x hi)	10 x 7
Case Cube (ft3)	1.23
Case Dimensions (in)	16" x 12" x 11.125"
Packaging Type (Case)	Oyster
Packaging Type (Bag)	Clear Poly

Nutrition Facts

about 27 servings per container*

Serving Size 3 oz (85 g/ 16 pieces)

Amount per serving

Calories		**140**
		% Daily Value*
Total Fat	6 g	**8%**
Saturated Fat	0.5 g	**3%**
Trans Fat	0 g	
Cholesterol	0 mg	**0%**
Sodium	430 mg	**19%**
Total Carbohydrate	21 g	**8%**
Dietary Fibre	2 g	**7%**
Total Sugars	0 g	
Includes 0 g Added Sugars		**0%**
Protein	2 g	
Vitamin D	0 mcg	0%
Calcium	9 mg	0.7%
Iron	0.7 mg	4%
Potassium	239 mg	6%

*The % Daily Value (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.

Ingredients : Potatoes, Vegetable Oil (Contains one of more of the following: Soybean Oil, Canola Oil), Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Rice Flour, Modified Potato Starch, Salt, Potato Dextrin, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Guar Gum, Malted Barley Flour, Extractive of Annatto (Color), Disodium Dihydrogen Pyrophosphate to Promote Color Retention and Dextrose. CONTAINS: WHEAT