

QUALITY FRIES COATED 3/8" STRAIGHT CUT



PRODUCT DESCRIPTION

Perfect for deliver, due to an extra starch layer which retains heat for long periods, holding its crispness. Its frying performance is better than any product on the market.

- 5.0lbs

CONSERVATION:

- Storage conditions:
Frozen -18°C
- Shelf Life: 24 months

*-5°C Refrigerator Freezer: 1 week
**-18°C Freezer: See packaging

CATEGORY:

Potatoes

DESCRIPTION:

Origin	Netherlands
Package Weight	5.0lbs
Box of 30lbs	(6 x 5.0lbs)
Net Weight	30lbs
Gross Weight	31.1lbs
Box Dimensions	Height: 38cm Width: 27cm Length: 27cm
Quantity of Boxes per Pallet	84

COMMERCIAL INFORMATION:

Official Name	Quality Fries Coated 3/8" Straight Cut
Code EAN: Bag	7898945210263
Code DUN: Box	07898945210270

PREPARATION INSTRUCTION:

Fryer:

Preheat oil to 175°C (350F). Place the required amount of product into the wire basket and fry for an approximately 3-4 min. Do not bake too large quantities at once. drain well before serving.

Oven:

Pre-heat oven for 15-20 min at high temperatures, place the potatoes on a baking sheet without thawing in a single layer without superimposing them. Bake at 220°C for 10-12 min or until golden.

“Do not refreeze once thawed”
