



**FREEZERFRIGE**

### Nutrition

Serving Size: 3 oz  
Servings per container about 428  
Calories: 60

	Amount per serving	% Daily Values
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	15mg	1%
Total Carbohydrates	13g	5%
Dietary Fiber	1g	3%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.4mg	2%
Potassium	290mg	6%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

### Ingredients

POTATOES, DEXTROSE, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).



## Simplot Freezerfrige® - Cubed Hash Browns

Freezerfrige® IQF hash browns are ideal for operators who want to thaw product prior to preparation. Receive Freezerfrige® products frozen, then store refrigerated up to 4 days for delicious hash browns every time. These half-inch cubed potatoes cook up beautifully in country-style hash browns and egg dishes.

### Product Specification

SKU	10071179367499
Cut Size	1/2"
Pack	4/5lb
Brand	Simplot Freezerfrige®
Gross Weight	21.5lb
Net Weight	20lb
Country of Manufacture	US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	Y
Low Sodium	Y
Zero Grams Trans Fat	Y

### Shipping Information

Length	13.125 in
Width	12.125 in
Height	7.625 in
Case Cube	0.702
TixHi	12X10
Shelf Life	547 Days
Storage Temp From/To	-10FA / 10FA

### Benefits

- Store in the freezer or the refrigerator
- No oil added
- Can be refrigerated for up to 4 days
- Pourable cubes offer convenience and easy portion control

### Serving Suggestions

Same great potato flavor in a versatile-use cube. Use in casseroles, seasoned side dishes, or a country-style hash brown with diced chunks of ham and Simplot RoastWorks® Peppers and Onions.

### Preparation Instructions For Food Safety And Quality

DEEP FRYER: TEMPERATURE 345°F. COOK FROM FROZEN ONLY TO PREVENT EXCESS SPATTERING. FILL FRYER BASKET NO MORE THAN 1/3 FULL. FRY FOR 3½ MINUTES.  
GRIDDLE- HEAT GRIDDLE TO 375°F. SPREAD A THIN LAYER OF OIL OVER GRIDDLE (3 TO 4 TABLESPOONS OF OIL PER POUND OF POTATOES). ARRANGE HASH BROWNS IN A THIN LAYER ON THE GRIDDLE. FROZEN: COOK FOR 16 MINUTES. TURN AS NEEDED FOR EVEN BROWNING. THAWED: COOK FOR 15 MINUTES. TURN AS NEEDED FOR EVEN BROWNING.