



Item #: L8000

## Sweet Things® 3/8" x 1/4" Trim Fries

Brand: Sweet Things®

Cut Size: 3/8" x 1/4" Trim

Package Size: 5/3#

Sweet Things® sweet potato products offer a delicious alternative to traditional potatoes in a variety of formats. This trim cut fry is a unique, thin rectangular shape that stands apart from a regular cut.

### Ingredients

Ingredients: Sweet Potatoes, Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola, Sunflower), Modified Food Starch (Corn, Tapioca, Potato), Sugar, Rice Flour, Corn Starch, Dextrin, Spice, Salt, Oleoresin Paprika, Xanthan Gum, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate).

Grade: A

Kosher: No

## NUTRITION

**Serving size:** 3 oz (84g/about 20 pieces)

**Servings per container:** About 80

**Calories [per serving]:** 180

\* 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.

	Amount per Serving	% Daily Value*
Total Fat	8.0g	10%
Saturated Fat	1.0g	5%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	170.0mg	7%
Total Carbohydrate	25.0g	
Dietary Fiber	3.0g	11%
Total Sugars	7g	
Added Sugars	3.0g	6%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	20.0mg	0%
Iron	0.36mg	2%
Potassium	240.0mg	4%

## COOKING METHODS

Method	Time	Temperature	Additional Instructions
Convection Oven	8 - 10 min	400°F	Arrange frozen product in single layer, turn product halfway through baking time.
Conventional Oven	20-25 min	400°F	Arrange frozen product in single layer, turn product halfway through baking time.

## COOKING METHODS

Deep Fry	2 - 2 1/2 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.
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## SHIPPING AND STORAGE

Shipping Information		Product Information	
Net Weight	15 lb	Country of Origin	US
Gross Weight	16 lb	Shelf Life	720 days
Count Per Pound	N/A		
Case Cube	0.72		
Ti/Hi	14,9		

### Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.