



Vegetable fries 4/4.4lb

Légumes frits

PRODUCT OF BELGIUM

42001



FROZEN VEGETABLES

VALUE ADDED VEGETABLES

STIR FRY

Product Description

- Carrots (60%) and parsnips fries (40%).

Pack and Case Specifications

Pack Net Weight

4.4lb

Packs per Case

4

Case Size (LxWxH)

15.5"x 10.04"x 7.48"

Case Cube

0.67ft3

Case Gross Weight

18.4lb

Cases per Pallet

80 (10/8)

Ingredients

Carrots, parsnips, sunflower oil, rize and maize flour, modified potato starch, potato dextrin, salt, raising agents: disphosphates and sodium carbonates, stabilizer: xanthan gum, spice extracts: paprika and turmeric.

Physical

Unit length: about 2.7"-2.9" (70-75 mm).

Nutrition

Nutrition Facts

20 servings per container
Serving size (100g)

Amount per serving
Calories 120

% Daily Value*

Total Fat 8g 8%

Saturated Fat 0.5g 3%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 120mg 5%

Total Carbohydrate 13g 5%

Dietary Fiber 3g 11%

Total Sugars 7g

Includes 0g Added Sugars 0%

Protein 2g

Vitamin D 0mcg 0%

Calcium 28mg 2%

Iron 1mg 8%

Potassium 136mg 2%

*The % Daily Value 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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Organoleptic

Overall appearance: light brown fries

Flavour: Typical of fresh product

Texture: Crunchy on the outside, soft on the inside

Allergens

NONE.

Cooking Directions

Oven

Place the frozen vegetable fries in a single laye on a baking sheet. Bake in a preheated oven at 390°F for 20 to 25 minutes or until golden and crispy, turning once.

Frying Pan

Deep fry the frozen vegetable fries for 2 to 4 minutes in preheated oil at 360°F. Do not fry too many fries at once to avoid heat loss.

Certificates and Claims

GMO FREE, GLUTEN FREE.

Storage and Shelf Life

Keep frozen at 0° F (-18°C). Shelf life: 24 months.

UPC code



revised 06-Dec-16

11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094
TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886

WWW.WHITETOQUE.COM

