# **QUALITY FRIES** 9/32" SHOESTRING





# PRODUCT DESCRIPTION

French fries with higher yield and rapid preparation. Ideal for fast foods.

• 5.olbs

## **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.olbs
Box of 30lbs	(6 x 5.olbs)
Net Weight	30lbs
Gross Weight	31.1lbs
Box Dimensions	Height: 28cm   Width: 27cm   Length: 37cm
Quantity of Boxes per Pallet	96

#### **COMMERCIAL INFORMATION:**

Official Name	Quality Fries 9/32" Shoestring
Code EAN: Bag	7898945210218
Code DUN: Box	07898945210201

## 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