



Item# X11

## Shoestrings

Brand: GENERATION 7 FRIES®

Cut Size: 1/4 SS. Package size: 6/4#.

Generation 7® 1/4" shoestrings will significantly improve the speed of service and deliver full potato flavor in every bite. Cuts cook time by up to 50%. High yield and refrigerator stable up to 5 days; oven or

fryer prep.

**Ingredients:** Ingredients: Potatoes, High Oleic Canola Oil, Salt, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

**Allergens:** NONE

**Grade:** A (EXTRA LONG FANCY-REGULAR FRIES)

**Kosher:** No

**Category:** PREMIUM FRENCH FRIES

**SCC Code:** 10044979024114

**Item Number:** Item# X11

## Nutrition:

**Serving Size:** 3 oz (84 g/about 37 pieces)

**Servings per container:** About 128

**Calories [per serving]:** 180.0

	Amount Per Serving	DV%*
Total Fat	8.0g	12.0%
Saturated Fat	0.5g	3.0%
Trans Fat	0.0g	
Cholesterol	0.0mg	0.0%
Sodium	200.0mg	8.0%
Potassium	360.0mg	10.0%
<b>Total Carbohydrates</b>	<b>26.0g</b>	<b>9.0%</b>
Dietary Fiber	3.0g	12.0%
Sugars	less than 1g	
<b>Protein</b>	<b>2.0g</b>	
Vitamin A		**%
Vitamin C		8%
Calcium		**%
Iron		2%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

\*\* Contains less than 2% of the Daily Value of these nutrients.

## Cooking Methods:

Method	Time	Temperature
Convection Oven	6 - 7 min	400°F

### Additional Instructions

Method	Time	Temperature
Conventional Oven	12 - 15 min	400°F

### Additional Instructions

Method	Time	Temperature
Deep Fry	1 3/4 - 2 min	345 - 350°F

### Additional Instructions

Method	Time	Temperature
Impingement Oven	4 - 5 min	450°F

### Additional Instructions

## Shipping and Storage:

Shipping Information		Product Information	
Net Weight	24.0000 lbs	Grade	A (EXTRA LONG FANCY-REGULAR FRIES)
Gross Weight	26.0000 lbs	Country of Origin	USA
Count Per Pound	N/A	Kosher Status	No
Case Cube	1.19	Shelf Life	720 days
Ti/Hi	9,8		

### Handling Instructions

Product can be refrigerated at 40°F or colder for a maximum of 5 days prior to cooking