



Item #24298

TaterBabies®

Brand: Taterboy®

Cut Size: Small-cut Wedge Package Size: 6/5# SPICY

Tater Babies® fry or bake with equally great results. They hold up to 30 minutes, staying hot and crisp with less waste. They are great for take-out, delis and catering. They fit commercial, non-commercial, and deli segments perfectly.

Ingredients

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour (Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Corn Starch, Spices, Garlic Powder, Corn Meal, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Natural Flavor, Oleoresin Paprika, Dextrose. CONTAINS:

WHEAT Allergens: Wheat

Grade: A (FANCY FROM WHOLE POTATOES - SEASONED)

Kosher: No

Country of Origin: USA Shelf Life: 720 days

SCC Code: 10043301242981

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NUTRITION

Serving Size: 3 oz (84g/5-6 Wedges) Servings per container: About 160 Calories [per serving]: 110.0 Calories from fat: 45.0

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

Amount Per Serving		DV%
Total Fat	5.0g	8.0%
Saturated Fat	1.5g	8.0%
Trans Fat	0	
Cholesterol	0.0mg	0.0%
Sodium	260.0mg	11.0%
Potassium	240.0mg	7.0%
Total Carbohydrate	14.0g	5.0%
Dietary Fiber	2.0g	8.0%
Sugars	less than 1g	
Protein	2.0g	
Vitamin A		0%
Vitamin C		8%
Calcium		0%
Iron		4%

COOKING METHODS Additional Instructions Method Time **Temperature** Convection Oven 12 - 15 min 400°F Conventional Oven 20 - 25 min 400°F 345 - 350°F Deep Fry 3 1/2 - 4 min Impingement Oven 8 - 11 min 450°F

SHIPPING & STURAGE					
Shipping Information		Product Informati	Product Information		
Net Weight	30.0000	Grade	A (FANCY FROM WHOLE POTATOES - SEASONED)		
Gross Weight	32.0000	Country of Origin	USA		
Count Per Pound	N/A	Kosher Status	No		
Case Cube	1.10	Shelf Life	720 days		
Ti/Hi	9,8				

Handling Instructions

^{**}Contains less than 2% of the Daily Value of these nutrients.