

# SHELF-STABLE FRENCH FRY

## 1/4" STRAIGHT CUT – SKIN-ON



Farther Farms has crafted the first ever shelf-stable French fry. Our 1/4" fry offers your customers a fresh, hand-cut style product without the labor. Simply open the bag and fry for about 3 minutes until golden brown. Plus, because the fries never need to be stored in a freezer, enjoy the operational flexibility shelf-stability offers.

### FEATURES

- HAND-CUT STYLE WITHOUT THE LABOR
- NO FREEZING OR REFRIGERATION NEEDED
- MADE WITHOUT OILS
- FRIES IN ~3 MINUTES
- 120 DAYS OF SHELF-LIFE

### STORAGE

- STORAGE:** STORE AT ROOM TEMP (40-77°F)  
REFRIGERATE AFTER OPENING
- HANDLING:** DO NOT DROP. HANDLE LIKE EGGS.

### COOKING INSTRUCTIONS

- 1** SET OIL TEMPERATURE TO 375°F. USE A COMMERCIAL FRYER WITH ADEQUATE RECOVERY TIME.
- 2** FILL FRYER BASKETS 1/4 FULL, NO MORE THAN 1 LB OF FRIES PER BASKET.
- 3** FRY FOR 3 MINUTES TO A GOLDEN BROWN COLOR. COOKING TO COLOR IS THE BEST INDICATION THAT THE FRIES ARE COOKED TO BEST QUALITY. UNDERCOOKING FOR TIME OR TEMP RESULTS IN A FRY WITHOUT THE IDEAL TEXTURE OR FLAVOR PROFILE.

### INGREDIENTS

POTATOES, GLUCONO DELTA LACTONE\*, SALT, ARTIFICIAL FLAVOR.

\*A NATURAL, PLANT-BASED ACIDIFIER ALSO FOUND IN WINE AND HONEY

### NUTRITIONALS

**SERVING SIZE:** 3oz (85g/about 20 pieces)  
**SERVINGS PER CONTAINER:** About 160 per container  
**CALORIES PER SERVING:** 70

AMOUNT PER SERVING		DV%
TOTAL FAT	0g	0%
SATURATED FAT	0g	0%
TRANS FAT	0g	0%
CHOLESTEROL	0mg	0%
SODIUM	210mg	9%
TOTAL CARBOHYDRATES	17g	6%
DIETARY FIBER	1g	4%
SUGARS	<1g	
PROTEIN	2g	
VITAMIN D		0%
CALCIUM		0%
IRON		2%
POTASSIUM		6%

### SHIPPING & DETAILS

NET WEIGHT:	30 lbs
GROSS WEIGHT:	31.5 lbs
COUNTRY OF ORIGIN:	USA
KOSHER STATUS:	No
SHELF LIFE:	120 Days
ITEM NUMBER:	PF1014-A
SCC CODE:	20860002917805