

SHELF-STABLE FRENCH FRY

5/16" x 1/4" STRAIGHT CUT – SKIN-ON

Farther Farms has crafted the first ever shelf-stable French fry. Our 5/16" x 1/4" fry offers your customers a fresh, hand-cut style product without the labor. Simply open the bag and fry for ~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 14 pieces)
SERVINGS PER CONTAINER: About 160 per container
CALORIES PER SERVING: 70

SHIPPING & DETAILS

NET WEIGHT:	30 lbs
GROSS WEIGHT:	31.5 lbs
COUNTRY OF ORIGIN:	USA
KOSHER STATUS:	No
SHELF LIFE:	120 Days
ITEM NUMBER:	PF1045-A
SCC CODE:	10860002917815

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%