



Item #L0082

WaveLength Fries® Savory Seasoned

Brand: Sweet Things®

Cut Size: Deep "V" Steak

Package Size: 3/5#

Sweet Things® sweet potato products offer a delicious alternative to traditional potatoes in a variety of formats. Coated in a bold savory seasoning, this rectangular fry has ridges running lengthwise which help to provide extra crispiness. AVAILABLE IN SELECT MARKETS - EXCLUDING EUROPE.

Ingredients

Sweet Potatoes, Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola, Sunflower), Modified Food Starch (Potato, Corn), Corn Starch, Salt, Dextrin, Spices, Garlic Powder, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dried Yeast, Xanthan Gum, Sugar, Oleoresin Paprika.

Grade: A (EXTRA LONG FANCY-SEASONED FRIES)

Kosher: No

Country of Origin: USA

Shelf Life: 720 days

GTIN: 10044979120823

Item Number: L0082

NUTRITION

Serving Size:

3 oz (84g/about 20 pieces)

Servings per container: About 80

Calories [per serving]: 120.0

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

Amount Per Serving

% Daily Value*

Total Fat	4g	5%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	330mg	14%
Total Carbohydrate	20g	7%
Dietary Fiber	3g	11%
Total Sugars	7g	
Includes 3g Added Sugars		6%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	20mg	0%
Iron	0.36mg	2%
Potassium	190mg	4%

COOKING METHODS

Method	Time	Temperature	Additional Instructions
Convection Oven	8 - 10 min	400°F	
Conventional Oven	30 - 35 min	400°F	
Deep Fry	2 3/4 - 3 1/4 min	350°F	

SHIPPING & STORAGE

Shipping Information		Product Information	
Net Weight	15.0000	Grade	A (EXTRA LONG FANCY-SEASONED FRIES)
Gross Weight	16.5000	Country of Origin	USA
Count Per Pound	N/A	Kosher Status	No
Case Cube	0.72	Shelf Life	720 days
Ti/Hi	9,15		

Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.