



Item #: L0097

## Sweet Things® Ribcut® 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. This thin rectangular fry has horizontal ridges which help to provide extra crispiness.

### Ingredients

Ingredients: Sweet Potatoes, Canola Oil, Modified Food Starch, Sugar. Contains less than 2% of each of the following: Cornstarch, Dried Yeast, Garlic Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Mixed Tocopherols, Natural Flavor, Oleoresin Paprika (for Color), Onion Powder, Salt, Soybean Oil, Spices, Tapioca Dextrin, Xanthan Gum.

Grade: A

Kosher: No

Halal: Yes

### NUTRITION

**Serving size:** 3 oz (84g/about 15 pieces)

**Servings per container:** About 80

**Calories [per serving]:** 160

\* 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.

	Amount per Serving	% Daily Value*
Total Fat	8.0g	10%
Saturated Fat	1.0g	5%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	410.0mg	18%
Total Carbohydrate	22.0g	
Dietary Fiber	2.0g	7%
Total Sugars	5g	
Added Sugars	3.0g	6%
Protein	1.0g	
Vitamin D	0.0mcg	0%
Calcium	28.0mg	2%
Iron	0.69mg	2%
Potassium	150.0mg	2%

### COOKING METHODS

Method	Time	Temperature	Additional Instructions
Convection Oven	11 - 14 min	400°F	Arrange frozen product in single layer, turn product halfway through baking time.

## COOKING METHODS

Conventional Oven	22 - 27 min	400°F	Arrange frozen product in single layer, turn product halfway through baking time.
Deep Fry	2 3/4 - 3 1/4 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

## SHIPPING AND STORAGE

Shipping Information		Product Information	
Net Weight	15 lb	Country of Origin	US
Gross Weight	17 lb	Shelf Life	720 days
Count Per Pound	N/A		
Case Cube	0.69		
Ti/Hi	15,9		

### Handling Instructions

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