



Nutrition

Serving Size: 3 oz (84g/about 12 pieces)
Servings per container about 160
Calories: 150

	Amount per serving	% Daily Values
Total Fat	7g	9%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	370mg	16%
Total Carbohydrates	20g	7%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.6mg	4%
Potassium	220mg	4%

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

Ingredients

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR COTTONSEED OILS), ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF BEER, CELLULOSE GUM, CORNSTARCH, DEXTRIN, DEXTROSE, FOOD STARCH-MODIFIED, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR). CONTAINS: WHEAT.



Entrée

Cut Fries, Skin On

Created with true craft beer! Premium Apollo hops and two-row malt give Simplot BENT ARM ALE® Beer Battered Fries a rich, amber color and light caramel and molasses flavor notes. This entrée cut provides the baked-potato flavor of a steak fry, with shorter cook time and more servings per pound.

Product Specification

SKU	10071179027867
Cut Size	1/4"x1/2"
Pack	6/5lb
Brand	Simplot Bent Arm Ale®
Gross Weight	32lb
Net Weight	30lb
Country of Manufacture	US
Halal	N
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	N
Low Sodium	N
Zero Grams Trans Fat	N

Shipping Information

Length	16 in
Width	13 in
Height	10.375 in
Case Cube	1.249
TixHi	9X8
Shelf Life	730 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- On-trend with consumers' love of craft beer
- Unmatched craft beer batter flavor and color
- Versatile as a side, appetizer or second fry
- Extra Long Fancy length for great plate coverage
- Fry or bake

Serving Suggestions

The perfect complement to a fish entrée, any burger or chicken sandwich. Pair with your draft selection for a memorable dining experience.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	3 minutes	345°F
Fill fryer basket half full.		
Convection Oven	12-15 minutes	375°-400°F
Arrange potatoes in a single layer on sheet pans.		
Standard Oven	25-30 minutes	450°F
Arrange potatoes in a single layer on sheet pans.		