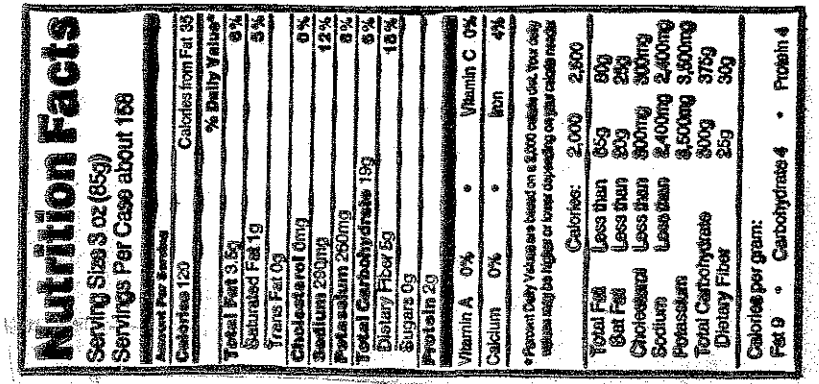

Nutrition Facts

Serving Size 3 oz (85g)
Servings Per Case about 168

Amount Per Serving	
Calories 120	Calories from Fat 35
	% Daily Value*
Total Fat 3.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Potassium 290mg	8%
Total Carbohydrate 19g	6%
Dietary Fiber 5g	18%
Sugars 0g	
Protein 2g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 4%	

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

GRADE A
ZESTY WEDGE CUT
FROZEN POTATOES

PREPARATION INSTRUCTIONS

STANDARD OVEN: FROZEN, SINGLE LAYER IN PREHEATED OVEN AT 425°F FOR 18 - 22 MINUTES.

CONVECTION OVEN: FROZEN, SINGLE LAYER IN PREHEATED OVEN AT 400°F FOR 9 - 13 MINUTES.

DEEP FRYER: DEEP FRY FROZEN 1 LB. AT 350°F - 360°F FOR 3 - 3½ MINUTES OR UNTIL DESIRED COLOR/TEXTURE IS ACHIEVED.

INGREDIENTS: POTATOES, VEGETABLE OIL (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: SOYBEAN OIL, CANOLA OIL, COTTONSEED OIL, SUNFLOWER OIL, CORN OIL), UNBLEACHED WHEAT FLOUR, MODIFIED FOOD STARCH, SALT, YELLOW CORNMEAL, SPICE, ONION POWDER, GARLIC POWDER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, SPICE EXTRACTIVES, DEXTROSE, SODIUM ACID PYROPHOSPHATE TO RETAIN COLOR, ANNATTO AND CARMEL (VEGETABLE COLOR).

FOOD ALLERGENS: WHEAT/GLUTEN.