



Brew City® Beer Battered Skin-On Platter Fries 1/4" x 1/2" XL

Brew City® fries are made with real craft beer batter that delivers high quality, balanced flavor and perfect crispness.

PRODUCT DETAILS

GENERAL

Pack Size: 6 x 5 lb

Accept Days (Best Used By): 730

CASE CONFIGURATION

Net Weight Case (Metric): 13.6 kg Net Weight Case (Imperial):

29.982892 lb

Gross Weight Case (Metric): 14.26 kg Gross Weight Case (Imperial):

31.437944 in

Case Cube (Metric): 0.034 m³ Case Cube (Imperial): 1.200701 f³

CASE DIMENSIONS

Outside Width (Metric): 30.1 cm Outside Width (Imperial): 11.85 in Outside Length (Metric): 40.3 cm Outside Length (Imperial): 15.866 in Outside Height (Metric): 27.3 cm Outside Height (Imperial): 10.748 in

PALLET INFORMATION Cases Per Layer: 10 Layers Per Pallet: 7 Cases Per Pallet: 70

PRODUCT CODES **SKU**: BCI00256

(UPC) Unique Product Code: n/a (SCC) Shipment Container Code:

10072714802567

PREPARATION

GENERAL CAUTIONS:
PRODUCT MUST BE FULLY COOKED
FOR FOOD SAFETY AND QUALITY.
COOK FROM FROZEN STATE USING
RECOMMENDED TIME AND
TEMPERATURE. ALWAYS COOK TO
LIGHT GOLDEN COLOR. DO NOT
OVERCOOK! NOT RECOMMENDED
FOR COOKING IN A MICROWAVE OVEN.

CONVECTION OVEN

Instructions: Preheat oven to 425°F (218°C). Spread frozen fries in a single layer on a flat baking sheet or pan. Bake for 9 to 13 minutes. Turn once.



DEEP FRYER

Instructions: Deep fry 1/2 basket (1.5 lbs) at 350°F (177°C) for 2 3/4 - 3 1/4 minutes. Shake basket after 30 seconds.

ADULT NUTRITION FACTS

100g	
Amount Per Serving	
175	

INGREDIENTS

Potatoes, Vegetable oil (canola and/or soybean and/or cottonseed and/or sunflower and/or corn), Wheat flour, Corn starch, Rice flour, Salt, Light beer (water, malted barley, yeast, salt, hops), Dextrin, Modified corn starch, Baking powder, Guar gum, Sodium phosphate, Xanthan gum, Sugars (dextrose). Contains: Wheat, Barley

CONTAINS



