



WE'RE ON YOUR SIDE.®

SIMPLOT CLASSIC®

# FORMED POTATOES





# BRING A NEW DIMENSION TO YOUR SIDES AND ENTRÉES.

Looking for a great alternative to mashed and baked potatoes? With Simplot Classic Formed Potatoes, you can offer the variety your customers crave in delicious, high-margin sides and entrées.

## **PREFORMED LOOK. REFORMED FLAVOR.**

They aren't just for kids anymore. Made exclusively from premium Russets (no fillers), Simplot Classic Formed Potatoes complement any entrée. Packed with genuine potato flavor, they're crispy, they're crunchy—they're a time-tested favorite.

## **THEY'RE PROFIT PERFORMERS, TOO.**

Available in a variety of shapes and sizes, Simplot Classic Formed Potatoes deliver easy portion control and versatility for every daypart. Their easy prep and extended holding time help reduce labor, lower operating costs and increase profits.

## **EUROPEAN STYLE: POTATOES WITH A UNIQUE ACCENT.**

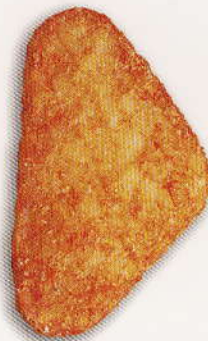
Made from an authentic European recipe, our European Style potatoes add a continental taste to your menu for every daypart. Chunky on the inside, crunchy on the outside, they feature a delicate onion and herb seasoning for a completely unique flavor. Excellent from the oven or fryer, with great holding ability—bringing affordable sophistication to any meal, any time of the day.



*Tater Gems*



*Tater Bucks*



*Tri-Taters*



*Tiny Triangles*



*101's - Hash Brown Pa*



## FEATURES & BENEFITS:

- Pure, premium potato (no fillers) for rich potato taste.
- Processed in partially hydrogenated soybean oil to enhance the natural flavor of the potato.
- Shapes, sizes and applications for every daypart.
- Prepare the way you want: deep fry, oven or impinger bake, or grill.
- Superb heat retention to maintain natural potato flavor.
- Low portion cost and consistent sizing.

## SERVING SUGGESTIONS:

Use Simplot Classic Formed Potatoes to add a special touch to your breakfast, brunch, lunch and dinner entrées.

- Serve European Style Potato Pancakes with poached eggs, ham and hollandaise for a great eggs benedict breakfast.
- Serve with chicken strips and dip for a great high-margin appetizer.
- Offer as a delicious side with hamburgers or chicken sandwiches.
- Great for cafeterias, buffets or take-out.

## PREPARATION INSTRUCTIONS

Product	Deep Fry	Convection Oven	Standard Oven
101's - Hash Brown Patties	Fry 8 units in pie rack at 350°F for 3 min., no overlap on patties	Bake patties in single layer on baking pan at 450°F for 10 min.	Bake patties in single layer on baking pan at 450°F for 20 min.
Tater Sticks	Fry at 350°F for 3 minutes	Bake at 450°F for 10 minutes	Bake at 450°F for 20 minutes
Tater Bucks	Fry at 350°F for 2½ minutes	Bake at 450°F for 10 minutes	Bake at 450°F for 20 minutes
Tri-Taters	Fry 6 units in pie rack or fry basket at 350°F for 4½ minutes	Bake units in single layer on baking pan at 450°F for 11-15 min.	Bake units in single layer on baking pan at 450°F for 20-25 min.
Tater Gems	Fry at 350°F for 3 minutes	Bake at 450°F for 10 minutes	Bake at 450°F for 20 minutes
European Style Potato Pancakes	Fry 6 units in pie rack or fry basket at 350°F for 3½ minutes	Bake units in single layer on baking pan at 375°F for 15 min.	Bake units in single layer on baking pan at 400°F for 19-21 min.
European Style Seasoned H.B.	Fry at 350°F for 3½ minutes	Bake at 450°F for 10-12 minutes	Bake at 400°F for 18-20 minutes
European Style Mini H.B.	Fry at 350°F for 3 minutes	Bake at 450°F for 8-10 minutes	Bake at 400°F for 12-15 minutes

\* All products can be cooked on the griddle or in an impinger oven. Cook times may vary by temperature.



Tater Sticks



European Style Potato Pancakes



European Style Seasoned H.B.  
(crescent shaped)



European Style Mini H.B.



## PRODUCT SPECIFICATIONS

## NUTRITIONAL INFORMATION

CFP-001 (4/02)