



Nutrition

Serving Size: 3 oz (84g/about 6 pieces)
Servings per container about 144
Calories: 140

	Amount per serving	% Daily Values
Total Fat	4.5g	6%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	430mg	19%
Total Carbohydrates	23g	8%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.7mg	4%
Potassium	250mg	6%

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.



Simplot Bent Arm Ale® Fries - Beer-battered Lattice 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 lattice is a fun, hearty cut that makes a great base for appetizers, too.

Product Specification

SKU	10071179027874
Pack	6/4.5lb
Brand	Simplot Bent Arm Ale® Fries
Gross Weight	29lb
Net Weight	27lb
Country of Manufacture	CA, 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	11.625 in
Case Cube	1.399
TixHi	9X6
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
- Stays warm and crisp for takeout and delivery
- Versatile as a side, appetizer or second fry
- Fry or bake

Serving Suggestions

BENT ARM ALE® lattice fries are perfect for a shareable nacho platter. Add strips of beef or pork to complement that great craft beer battered flavor.

Preparation Instructions For Food Safety And Quality

Method Type	Time	Temperature
Deep Fryer	2¾ minutes	345°
Fill fryer basket half full.		
Convection Oven	7-10 minutes	400°
Arrange fries in a single layer on sheet pans.		
Standard Oven	20-25 minutes	450°
Arrange fries in a single layer on sheet pans.		

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