

#### **Brew City**

#### 374888 - Beer Battered Bottle Neck Fries



Perfect For Operators Seeking A Profitable Beer Battered Fry Upgrade To Their Burgers And Sandwiches By Offering A Distinctive Second-Fry Option. Unique ridge-cut fries offer outstanding heat retention and crispness with the balanced beer flavor customers crave.



### \* Benefits

Brew City Beer Battered Ridge-Cut Steak 3/8" X 3/4" XI Fries Offers The Addition Of A Premium Craft Beer Batter.

#### Ingredients

Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Bleached Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid). Contains 2% Or Less Of Beer (Water Malted Barley, Yeast, Salt, Hops), Corn Starch, Corn Starch - Modified, Dextrin, Dextrose,

Guar Gum, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Rice Flour, Salt, Sodium Acid Pyrophosphate Added To Maintain Color, Xanthan Gum. Contains:

A Allergens

#### **Contains:**



#### Free From:









# **Nutrition Facts**

Servings per Container 160 Serving size 85.0g (85g)

## Amount per serving Calories

140

Gaigilios	1-10
% D	aily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 2g	_
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.5mg	2%
Potassium 240mg	6%

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Handling Suggestions

#### Keep Frozen

# Serving Suggestions

For best results, cook from frozen state using recommended time and temperature. Always cook to light golden color. Do not overcook. When cooking smaller amounts, reduce cooking time. Product must be fully cooked for food safety and quality.

# Prep & Cooking Suggestions

Convection - Convection Oven: Preheat Oven To 425 F. Spread Frozen Fries Evenly On A Shallow Baking Pan. Bake For 10 To 14 Minutes, Turning Once For Uniform Cooking. Deep Fry - Deep Fry: Fill Basket Half Full (1.5 Lbs) With Frozen Fries. Deep Fry @ 350 F For 3 1/2 To 4 Minutes.

#### **Product Specifications**

Brand	Manufacturer
Brew City	Dot Foods

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	374888	374888	10072714901826		6/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.46lb	30lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16in	12in	11.25in	1.25ft3	10x7	475days	-5°F / -2°F





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### Nutrition Analysis - By Measure

Calories	140	Total Fat	6g	Sodium	310mg
Protein	2	Trans Fats	0g	Calcium	10mg
Total Carbohydrates	20g	Saturated Fat	1g	Iron	0.5mg
Sugars	1g	Added Sugars	0g	Potassium	240mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images							

