



Nutrition Facts

Servings per Container72

Serving size2pcs(92g)

Amount per serving

Calories90

	% Daily Value*
Total Fat 2g	%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 70mg	3%
Total Carbohydrate 18g	7%
Dietary Fiber	%
Total Sugars 11g	
Includes Added Sugar	%
Protein 1g	
Vitamin D	%
Calcium	4%
Iron	%
Potassium	%

* 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.

* Benefits

*On Trend: The popularity of sweet potatoes continues to grow due to their healthy halo and savory flavor. *Natural Appeal: Whole, miniature sweet potatoes, vivid orange interior delivers eye-catching signature dishes, perfectly roasted skin that is both tender and delicious. *Power Food: Rich in nutrients including vitamin A & C, potassium, and beta carotene, only 2 grams of fat per serving, no allergens. *Convenience: Small size allows menu versatility in sweet or savory applications, quick preparation with convection bake in just 15 minutes or microwave in 4 minutes, excellent hold time up to 90 minutes on a buffet line or heat lamp.

Ingredients

Sweet Potatoes, Olive Oil, Contains Less Than 2% Of Brown Sugar, Food Starch-Modified, Honey, Maltodextrin, Natural Flavor, Orange Juice Solids, Salt, Spice, Sugar, Xanthan Gum

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

6/2.5 lb

Serving Suggestions

Breakfast: split open and top with vanilla greek yogurt & sliced almonds; maple-oat crumble; maple syrup & chopped pecans Appetizers: split open and top with bacon, green onions and blue cheese crumbles; bbq pork with roastworks poblano peppers Sides: split open and top with crumbled sausage, sauted kale and onions; roasted brussels sprouts and beets with sage-butter Desserts: split open and top with dulce de leche ice cream and caramel sauce; pecan streusel and cinnamon flavored whipped cream

Prep & Cooking Suggestions

Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. CONVECTION OVEN: Preheat oven to 375°F. Spray baking pan with non-stick cooking spray. Arrange frozen potatoes in single layer. Bake for 13 to 18 minutes. STANDARD OVEN: Preheat oven to 450°F. Spray baking pan with non-stick cooking spray. Arrange frozen potatoes in single layer. Bake for 23 to 28 minutes. MICROWAVE (1100 watt): Place 20 oz. (half bag) frozen potatoes in microwave dish. Cover. Cook on high 10 minutes, stirring halfway through cook time. MICROWAVE (2200 watt): Place 20 oz. (half bag) frozen potatoes in microwave dish. Cover. Cook on high 4 minutes, stirring halfway through cook time.

📄 Product Specifications

Brand	Manufacturer	Product Category
RoastWorks	J. R. Simplot Company	Potatoes, Other

MFG #	SPC #	GTIN	Pack	Pack Desc.
10071179024521	202508	10071179024521	6	6 X 2.5 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17LB	15LB	US		No

Shipping Information						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
16in	10in	6.63in	0.61cf	12x12	540days	-10°F / 10°F



Nutrition Analysis

Calories	90	Total Fat	2g	Sodium	70mg
Protein	1	Trans Fats	0g	Calcium	
Total Carbohydrates...	18g	Saturated Fat	0g	Iron	
Sugars	11g	Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

