

## 20169-12587-00 - Simply Potatoes® Refrigerated Small Red Skin Wedges made with skin-on B-sized Red Potatoes 8-cut wedges, 2/10 Lb Bags

Made from fresh, skin-on, red potatoes. Red skin provides upscale appearance and color. Never frozen - partially cooked for ideal texture and performance, arrives prepared, refrigerated and ready-to-cook. Scratch-quality wedge potatoes saves time and labor and are versatile to use across all menus and dayparts.



Brand: Simply Potatoes®

# **Nutrition Facts**

86 servings per container
Serving size 106.00 gm ( 10 pieces ) (106g)

# Amount per serving Calories

70

	% Daily Value*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 60mg	3%	
Total Carbohydrate 16g	6%	
Dietary Fiber 2g	7%	
Total Sugars 0g		
Includes 0g Added Sugars	0%	
<b>-</b>	-	

### Protein 2g

Vitamin D 0mcg 0%	•	Calcium 5mg 0%
Iron 0.3mg 2%	•	Potassium 348mg 8%

<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.

Nutritional/Diet Claims: Gluten Free, Vegan, Vegetarian, Kosher YES-OU ORTHODOX UNION

#### Ingredients

Potatoes, Dextrose, Disodium Pyrophosphate (Added To Maintain Color), Potassium Sorbate (Added To Maintain Freshness)

#### **Case Specifications**

GTIN	10020169125878	Case Gross Weight	21.87 LB
UPC		Case Net Weight	20 LB
Pack Size	2 / 10LB	Case L,W,H	12.75 IN, 10.88 IN, 7.56 IN
Shelf Life	35 Days	Cube	0.61 CF
Tie x High	12 x 8		

#### **Preparation and Cooking**

**Bake:** Preheat Temp 450°F; Preheat oven to 450°F. In a large bowl, combine 5 pounds of potatoes and 1/4 C vegetable oil. Toss to coat potatoes with oil. Spread potatoes evenly on one full sheet pan in a single layer. Bake at 450°F for 55 to 60 minutes until product reaches 165°F for 2 minutes and potatoes reach desired texture and color.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

**Grill:** Preheat Temp 375°F-400°F; Place 1 pound of potatoes on a preheated (375°F-400°F), oiled (1/8 C) grill. Allow potatoes to cook for 16-18 minutes, turning potatoes frequently (every 3-4 minutes) until product reaches 165°F for 2 minutes and desired texture and color.

#### **Serving Suggestions**

Versatility of potato wedges allows them to be used across all menus and dayparts. Great for hearty breakfast potatoes, potato salads, or upscale roasted potatoes for a lunch or dinner side to any protein. Create signature side dishes by adding on-trend ingredients you already have on hand.

#### Packaging and Storage

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. Product will be transported and stored refrigerated at temperatures between 33°F to 40°F.