

BROASTER
FOODS®



Farm Style Potato Wedge

Specifications

Broaster Part Number

96394

DOT Part Number

790437

Case Pack

6/5 lb. bags

Avg. Portion Size

3 oz.

Avg. Portions/Case

160

Cooking Times at 360°F

Broaster Pressure Fryer: 4 - 5 min.

Broaster Ventless Fryer: 4 - 4 1/2 min.

Farm Style Potato Wedges

Thin Cut Wedges that are Deliciously Coated

Farm Style Potato Wedges are thin cut and coated in a lightly seasoned batter which provides an amazing flavor with a light crispy crunch. This item is frozen, ready to cook.

Farm Style Potato Wedges feature an excellent holding time in addition to a quick cook time so they are a perfect side item during your busiest mealtime rushes!

Broaster uses a high density, moderate moisture Gold Rush russet potato that is grown in Maine.



Farm Style Potato Wedge

Product Fact Sheet | Farm Style Potato Wedges

Product Details

- Item Description: Farm Style Potato Wedges
- Product Number: 96394
- UPC: 11204180627
- GTIN: 11204180627
- Brand: Broaster Foods®
- Serving Size: 3 oz
- Pieces per Case: 990
- Shelf Life: 2 years
- Allergens: Wheat
- Kosher: No
- HALAL: No
- DOT Foods Product Number: 790437

Packaging Information

- Inner Pack Type: Bag
- Inner Packs per Case: 6-5 lb. bags
- Gross Weight: 32 lbs.
- Net Weight: 30 lbs.
- Case Cube: 1.130
- Ti: 10
- Hi: 6
- Case Length: 15.8 in.
- Case Width: 11.8 in.
- Case Height: 10.5 in.

Nutrition Facts	
160 servings per container	
Serving size	3 Ounces (85g)
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 1.3g	7%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 260mg	11%
Total Carbohydrate 19g	7%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Not a significant source of vitamin D, calcium, iron, and 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.	

Ingredients

Potatoes, Coating [Enriched Bleached Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid) Yellow Corn Flour, Salt, Modified Corn Starch, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate) Garlic Powder, Spices, Onion Powder, Natural Flavor, Soybean Oil (as processing aid) Guar Gum, Extractives of Paprika and Annatto, Silicon Dioxide], Vegetable oil containing one or more of the following oils: (Canola, Soybean, Cottonseed, Sunflower, Corn), Less than 2% of Salt, Sodium Acid Pyrophosphate (added to maintain natural color), Dextrose. Allergens: Contains Wheat

Preparation

KEEP FROZEN

Broaster Pressure Fryer: Cook from frozen state at 360° F (182° C) for 4 to 5 min.

Broaster Ventless Fryer or Open Fryer: Cook from frozen state at 360° F (182° C) for 4 to 4 1/2 min.

FOR SAFETY, MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165°F AS MEASURE BY USE OF A THERMOMETER

