

Skinny Sweet Potato fries- Thin cut

New extra thin cut 9x9 Skinny Sweet Potato fries

Sweet potato fries are a real favourite and a great alternative to potato chips. Prepare these deliciously crunchy and natural sweet potato fries in the oven or deep fryer. The new extra thin cut makes them extra crispy! Ideal as a snack, with a burger or as a side dish. Gluten-free and vegan.

Sweet potatoes 83%, vegetable oils (rapeseed oil, sunflower oil, in varying portions), rice and maize flour, modified potato starch, potato dextrin, salt, raising agents, diphosphates and sodium carbonates, stabiliser: xanthan gum, colours: paprika extracts, curcumin.



Nutrition information (100g)

Energy 733kJ/175kcal

Fat 7g

Fat of which saturates 0.06g

Carbohydrate 24g

Carbohydrate of which sugars 14g

Fibre 3.4g

Protein 2.0g

Salt 0.25g

Preparation



Deep-fry the product for 2,5-3,5 minutes in preheated oil at 175°C. Do not fry too many at once in order to prevent heat loss.



Place the product on a baking sheet in a single layer. Bake in a preheated oven at 200°C for 20-25 minutes or until golden and crispy, turning once.

Logistical information (euro pallet)



2kg

Item code: 10002470

Number and weight: 4x2kg

Layer/cartons: 9x7

GTIN CU: 5411361184592

GTIN SU: 05411361184615

Packaging: polybag

Languages:

SK,PL,HU,HR,SL,RO,BG,UA,EE,LV,LT,AR,NL,FR,DE,UK,ES,PT,IT,DK,SE,NO,FI,GR,CZ



We preserve nature's gifts