MICHAEL FOODS INC.

20169-15870-00 - Simply Potatoes® Refrigerated Red Skin Wedges made with skin-on A-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 **105.00 gm (3 pieces) (105g)**

Amount per serving
Calories **80**

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 60mg	**3%**
Total Carbohydrate 17g	**6%**
Dietary Fiber 2g	**7%**
Total Sugars 1g	
Includes 0g Added Sugars	**0%**
Protein 2g	

Vitamin D 0mcg 0%	•	Calcium 10mg 0%
Iron 0.3mg 2%	•	Potassium 340mg 8%

* 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	10020169158708	**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 350°F-375°F; Place 1 pound of potatoes on a preheated (350°F-375°F), oiled (1/8 C) grill. Allow potatoes to cook for 22-25 minutes, turning potatoes frequently (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.

Allergens

CONTAINS:
Gmo or Gmo Derivatives

Bioengineering Disclosure

Contains Bioengineering or Bioengineering Derivatives