

## Sweet Potato Julienne Fries

The carefully balanced sweet and savory flavor of Sweet Potatoes together with a hint of Sea Salt make this Alexia favorite your new everyday fry.



PACKAGE SIZE: 15OZ & 20OZ

### INFORMATION

## SWEET POTATO Julienne Fries

Sweet Potato Julienne Fries take the carefully balanced sweet and savory flavor of this fine potato and combine it with a hint of sea salt to bring you a wonderful alternative to the everyday fry without the trans fat.

As a snack or an accompaniment to your favorite entrée, quick and easy to prepare, they complement any dining occasion.

Have a question or comment? Visit us at

(except national holidays). Please have entire package available when you call.

All Natural  
Potatoes, Breads & Appetizers.



In Your Grocer's Freezer.

### Nutrition Facts

Serving Size 3 oz (84g/about 12 pieces)  
Servings Per Container about 5

#### Amount Per Serving

**Calories** 140 Calories from Fat 45

%Daily Value\*

**Total Fat** 5g **8%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 4g

**Cholesterol** 0mg **0%**

**Sodium** 140mg **6%**

**Potassium** 190mg **5%**

**Total Carbohydrate** 24g **8%**

Dietary Fiber 3g **12%**

Sugars 6g

**Protein** 1g

Vitamin A 70% • Vitamin C 6%

Calcium 2% • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

### Preheat



**PREHEAT** conventional oven to 400°F/205°C.  
Note: Oven temperatures may vary. Please adjust baking time & temperature as necessary.

### Bake



**ARRANGE** frozen potatoes in a single layer on a baking sheet. **BAKE** for 20-22 minutes to desired color or crispiness stirring once or twice.

### Serve while Hot!



**SERVE** fresh and hot from the oven. **ENJOY!**

### Instructions for Deep Frying

Preheat oil to 350°F/177°C. Fry frozen potatoes for 2-2½ minutes or to desired color and crispiness.

**Note:** Frozen food may develop ice crystals causing hot oil to splatter. Please add product carefully.

**INGREDIENTS:** SWEET POTATOES, CANOLA OIL, RICE FLOUR, TAPIOCA STARCH, NATURAL CANE SUGAR, CORNSTARCH, TAPIOCA DEXTRIN, SEA SALT, SPICES, ONION POWDER, SUGAR, CHILI PEPPER POWDER, GARLIC POWDER, SALAD MUSTARD (DISTILLED VINEGAR, MUSTARD SEED, SALT, TURMERIC, PAPRIKA), CITRIC ACID, NATURAL FLAVOR, XANTHAN GUM.

**KEEP FROZEN**