

Colossal Crisp - the holding power of coated fries and great crispy, crunchy potato taste.



**PRODUCT DETAILS**

Brand: COLOSSAL CRISP      Class: FROZEN FOOD PROCESS  
 MFG #: C0034      PBH: POTATOES FROZEN  
 CTIN #: 10044979030344      Origin:

**NUTRITIONAL FACTS**

**Serving Size** 3 oz (84g/20 pi)  
**Servings Per Container** 24

**Amount Per Serving**  
**Calories** **190.00**

	Per Serving	Daily Value %
<b>Total Fat (g)</b>	10.00	13.00 %
Saturated Fat (g)	2.50	13.00 %
Trans Fat (g)	0.00	
<b>Cholesterol (mg)</b>	0.00	0.00 %
<b>Sodium (mg)</b>	330.00	14.00 %
<b>Total Carbohydrates (g)</b>	24.00	9.00 %
Dietary Fiber (g)	2.00	7.00 %
Total Sugars (g)	1.00	
<b>Protein (g)</b>	2.00	
Vitamin A (mg)		%
Vitamin C (mg)		%
Vitamin D (mcg)	0.00	0.00 %
Calcium (mg)	11.00	0.00 %
Iron (mg)	0.72	4.00 %
Phosphorus (mg)		%
Potassium (mg)	200.00	4.00 %

\*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, Vegetable Oil (Contains One or More of the Following: Canola Oil, Corn Oil, Cottonseed Oil, Palm Oil, Soybean Oil, Sunflower Oil), Enriched Bleached Flour (Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Modified Food Starch, Rice Flour, Dextrin, Cornstarch, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Dextrose, Color (Caramel, Annatto).  
**CONTAINS WHEAT**

**ALLERGENS**

Egg: Free From  
 Milk: Free From  
 Peanut: Free From  
 Sesame: Free From  
 Tree Nuts: Free From  
 Soy: Free From  
 Wheat: Contains  
 Crustacean: Free From  
 Fish: Free From  
 Gluten Free: Undeclared

**ADDITIONAL INFORMATION**

Whole Grain Rich:  
 Low Sodium: N  
 Reduced Sodium: N  
 Lactose Free: N  
 Organic: N  
 Vegan: N  
 Halal: N  
 MSC Certified: N  
 Genetically Modified: N  
 Kosher:  
 Child Nutrition: Y

**PACKING INFORMATION**

**Master Case**  
 Units/Case: 6  
 Servings/Case: 144  
 Unit Size: 4.5 LB  
 Gross Wt (lbs.): 29.00  
 Net Wt (lbs.): 27.00

**Pallet**  
 Ti, Hi: 09, 08

**STORAGE**

Length (in.): 15.50  
 Width (in.): 13.00  
 Height (in.): 10.75  
 Shelf Life (days): 720  
 Storage Temp Max (F°): 0.00  
 Storage Temp Min (F°): 0.00  
 Catch Wt: N

**STORAGE METHOD**

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder. Pallet height and quantity are variable, dependent on shipping method.

**BENEFITS**

Heavy Batter Coating for maximum crunch and extended hold time. 1/4" SS provides best yield (next to Juliennes).

**SCHOOL EQUIVALENTS**

Serving Size: POTATO  
 Meat/Meat Alternatives:  
 Fruit/Vegetables:  
 Grain/Bread:  
 Milk:  
 Child Nutrition\*: BC

Last Updated: 03/04/2020  
 Information concerning nutritional values and product ingredients, including major food allergens, is obtained solely from the vendor or manufacturer of the specific product, without any edits or filters by PFG. In most cases, the vendor or manufacturer submits nutritional values to PFG as rounded values and not actual values; therefore, laboratory test results for nutritional content of multi-ingredient menu items may be different from the calculated values using the data provided. PFG does not perform any independent evaluation, review, or screening of the vendor's or manufacturer's (1) claims or representations regarding any product, or (2) compliance with federal, state, or local labeling requirements. PFG provides this information solely as a courtesy, and makes no representation concerning its accuracy. Always read the product label before use. PFG does not warrant or guarantee the information provided by third party information content providers and expressly disclaims any liability arising therefrom.

Dascal

**FOOD SERVICE  
HANDLE WITH CARE  
KEEP FROZEN  
HOLD AT 0°F (-18°C) OR BELOW**

**COOKING INSTRUCTIONS:**  
Deep fry at 350°F for 2 minutes 50 seconds.

**INGREDIENTS:** Potatoes, Vegetable oil (Soybean Oil and/or Canola Oil), Sodium Acid Pyrophosphate to Promote Color Retention, and Dextrose.