



## CONQUEST

### Nutrition

Serving Size: 3 oz (84g/about 13 pieces)  
Servings per container about 160  
Calories: 130

	Amount per serving	% Daily Values
Total Fat	5g	6%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	330mg	14%
Total Carbohydrates	20g	7%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.5mg	2%
Potassium	230mg	4%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

### Ingredients

POTATOES, VEGETABLE OIL (SOYBEAN, CANOLA, COTTONSEED, AND/OR SUNFLOWER), FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), RICE FLOUR, SALT, XANTHAN GUM, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).



## Simplot Conquest® - Clear Coated Straight Cut Fries, Skin On

With three times the hold time of conventional fries, Conquest® is the standout in takeout operations! A clear starch coating keeps fries hot and crisp longer, so your takeout customers get the delicious fries they're craving. This popular skin-on 3/8" cut is noted for its flavor and versatility.

### Product Specification

SKU	10071179030140
Pack	6/5lb
Brand	Simplot Conquest®
Gross Weight	32lb
Net Weight	30lb
Country of Manufacture	CA, US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	N
Low Sodium	N
Zero Grams Trans Fat	Y

### Shipping Information

Length	16 in
Width	13 in
Height	9.625 in
Case Cube	1.159
TixHi	9X8
Shelf Life	730 Days
Storage Temp From/To	-10FA / 10FA

### Benefits

- Skin-on for more natural appeal
- Triple the hold time means fries stay hot and crisp longer than conventional fries
- XLF plate coverage yields more servings and higher profits than "bargain" fries
- Fry or bake

### Serving Suggestions

Extra Long Fancy length with great potato flavor that are great baked or fried.

### Preparation Instructions: for food safety and quality.

Method Type	Time	Temperature
Deep Fryer	3-3¼ minutes	345°F
Fill fryer basket half full.		
Convection Oven	12-15 minutes	375°F
Arrange fries in a single layer on sheet pans.		
Standard Oven	20-30 minutes	400°F
Arrange fries in a single layer on sheet pans.		