

French Fries (7mm)

UNIT: 4 x 2.5kg



Description

French Fries (Julienne/Shoestring) pre-fried and deep-frozen- produced in a BRC A grade factory from potato varieties grown especially for producing chips our A grade product is dual-store and cooks to a light golden brown with a crispy outer and soft potato inner. The product can be put in the fryer straight from frozen or kept in a fridge in unopened bags and used within 4 days. Each batch of raw potatoes is analysed for starch content and the "blanching" process tuned to ensure consistent final cooking and colour.



All Allergen and Nutrition information drawn from www.erudus.com on 05/05/2025