

# 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](http://www.erudus.com) on 01/06/2025