

Item #X14

Concertinas®

Brand: GENERATION 7 FRIES®

Cut Size: 1/2 CC Package Size: 6/4-1/2#



Generation 7® 1/2" Concertinas will significantly improve the speed of service and deliver full potato flavor in every bite. Cuts cook time by up to 50%. High yield and refrigerator stable up to 5 days; oven or fryer prep.



Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Salt, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.
Allergens: NONE
Grade: A (EXTRA LONG FANCY-REGULAR FRIES)
Kosher: No
Country of Origin: USA
Shelf Life: 720 days
SCC Code: 10044979024145
Item Number: X14

Serving Size: 3 oz (84 g)
Servings per container: About 144
Calories [per serving]: 180.0
Calories from fat: 60.0

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

** Contains less than 2% of the Daily Value of these nutrients.

Amount Per Serving		DV%
Total Fat	7.0g	11.0%
Saturated Fat	2.0g	10.0%
Trans Fat	0	
Cholesterol	0.0mg	0.0%
Sodium	200.0mg	8.0%
Potassium	390.0mg	11.0%
Total Carbohydrate	26.0g	9.0%
Dietary Fiber	3.0g	12.0%
Sugars	less than 1g	
Protein	3.0g	
Vitamin A		0%
Vitamin C		8%
Calcium		0%
Iron		4%

Method	Time	Temperature	Additional Instructions
Convection Oven	6 - 8 min	400°F	
Conventional Oven	14 - 16 min	400°F	
Deep Fry	2 - 2 1/2 min	345 - 350°F	
Impingement Oven	5 - 6 min	450°F	

Shipping Information		Product Information	
Net Weight	27.0000	Grade	A (EXTRA LONG FANCY-REGULAR FRIES)
Gross Weight	29.0000	Country of Origin	USA
Count Per Pound	N/A	Kosher Status	No
Case Cube	1.28	Shelf Life	720 days
Ti/Hi	9,8		

Handling Instructions
Product can be refrigerated at 40°F or colder for a maximum of 5 days prior to cooking



USDA School Lunch Equivalent For: **Generation 7 Concertina 1/2" Crinkle Cut Fries X14**

Grade A - Regular Fries

Ingredient Statement:

Ingredients: Potatoes, High Oleic Canola Oil, Salt, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Food Allergens: NONE

Nutrition Facts	
Serving Size 1.97 oz. (56g)	
Amount Per Serving	
Calories 120	Calories from Fat 40
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Potassium 260mg	7%
Total Carbohydrate 17g	6%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 2g	
Vitamin A 0%	• Vitamin C 6%
Calcium 0%	• 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:	

USDA FOOD BUYING GUIDE FOR CHILD NUTRITON PRODUCT: (pg.2-68)			
USDA PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
1 LB	16.2	1/4 cup cooked vegetable	6.2

LAMB WESTON EQUIVALENT PER BAG PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
4.5 LB	36.55	1/2 cup cooked vegetable	2.73

LAMB WESTON EQUIVALENT PER CASE PRODUCT:			
PURCHASED UNIT	USDA SERVINGS PER PURCHASED UNIT	USDA SERVINGS PER MEAL CONTRIBUTION	USDA PURCHASED UNIT FOR 100 SERVINGS
27 LB	219.29	1/2 cup cooked vegetable	0.45

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchased Unit	Creditable Amount (quarter cup)
Potatoes, French Fries, Frozen Crinkle Cut Low Moisture, Oven	Starchy	1.97	X	16.2/16	2.00

I certify the above information is true and correct and that 1.97 ounce serving of the above product contains 1/2 cup(s) of starchy vegetables.

Cooking Instructions

Conventional Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 14-16 minutes or until light golden in color.

Convection Oven: Pre-heat oven to 400°F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 6-8 minutes or until light golden in color.

Storage and Shelf Life

Keep Frozen until used.

Frozen Shelf Life: 24 months.

Approved by: 

Sr. Nutritionist Date: July 1, 2015