



# RoastWorks - Rstd Whole Baby Bakers 6/2.5#

Roasted, whole, skin-on baby potatoes with delicate skin and buttery yellow flesh.  
Lightly seasoned with roasted garlic and black pepper.

Product Last Saved Date:17 May 2019

## Nutrition Facts

84 Servings per container

**Serving Size** 4 pieces (82g)

Amount Per Serving

**Calories** 90

% Daily Value\*

**Total Fat** 1.5 g 2%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 160 mg 7%

**Total Carbohydrate** 15 g 5%

Dietary Fiber 1 g 4%

Total Sugars 0 g

Includes g Added Sugars %

**Protein** 3 g

Vitamin D mg %

Calcium mg 2%

Iron mg 4%

Potassium mg %

\*The % Daily Values (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.

### Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
10071179000488	690106	10071179000488	6 X 2.50 LBR	

Brand	Brand Owner	GPC Description
RoastWorks	J. R. Simplot Company	Vegetables - Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.250 LBR	15.000 LBR	USA	Undeclared	No

### Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.000 INH	10.000 INH	6.375 INH	0.5903 FTQ	12x 12	547	-10 FAH / 10 FAH

### Ingredients :

POTATOES, OLIVE OIL, CONTAINS LESS THAN 2% OF GARLIC POWDER, MALTODEXTRIN, NATURAL FLAVOR, ONION POWDER, SALT, SPICE, SUGAR, VINEGAR POWDER (MALTODEXTRIN, VINEGAR).

### Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

### Handling Suggestions :

6/2.5 lb

### Benefits :

\*Whole miniature potatoes with delicate skins and buttery yellow interiors. \*Carefully grown and harvested at 1-2 inches to deliver premium baked potato flavor, texture and appearance. \*Roasted, frozen and lightly coated with olive oil and roasted garlic and black pepper seasoning. \*Portionable and quick - just heat and serve across the menu. \*Retains heat and appetizing appearance under heat lamps or on a steam table or buffet. \*Excellent plate coverage and scratch appeal for appetizers and entrees.

### Serving Suggestions :

Great substitute for mashed or large baked potatoes. Great on skewers or with signature fondue and dipping sauces.

### Prep & Cooking Suggestions :

Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. CONVECTION OVEN: Preheat oven to 375F. Spray pan with non-stick cooking spray. Arrange frozen potatoes in a single layer on pan. Bake for 13-18 minutes. STANDARD OVEN: Preheat oven to 450F. Spray pan with non-stick cooking spray. Arrange frozen potatoes in a single layer. Bake for 18-25 minutes. MICROWAVE (1100W): Place 20oz frozen potatoes in microwave-safe dish. Cover. Microwave on HIGH for 10 minutes, stirring halfway through cook time. MICROWAVE (2200W): Place 20oz frozen potatoes in microwave-safe dish. Cover. Microwave on HIGH for 4 minutes, stirring halfway through cook time. DEEP FRY: Preheat oil to 350F. Place frozen potatoes carefully into fry basket. Fry for 8 minutes, shake basket after 4 minutes for even cooking. COMBI OVEN: Set hot air to 375F, set steam to 75% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen potatoes evenly on pan. Bake on middle rack for 12 minutes, rotating tray after 5 minutes for even cooking.

### More Information :