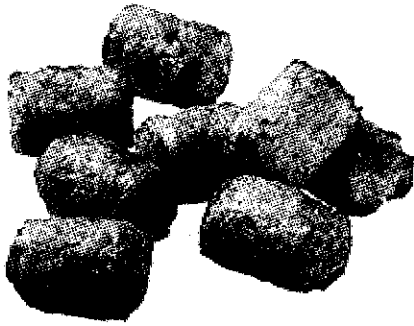


Simplot

Simplot Sweets® Sweet Potato Gems 6/2.5lb



Simplot


SWEETS


SKU:	10071179024361
Packaging:	6/2.50 LB
Net Weight:	15.00 LB
Gross Weight:	17.00 LB
Case Cube ft³:	0.740
Tie/High:	9X11

[See all Simplot Sweets® \(/simplotsweets\)](#)

[See all Potatoes \(/potatoes\)](#)

Farm cured to sweet perfection. Curing is nature's way of putting the sweet in sweet potatoes. That's why all of our sweet potatoes are naturally cured right on the farm. Held under exact heat and humidity levels, the starches convert to sugars and they get sweeter naturally. At the peak of sweetness, they're ready to become Simplot Sweets®.

[Download Brochure \(/Media/Default/Product%20Brochures/SweetPotatoCategoryGuide_05.14.pdf\)](#) 

[Download Specification Sheet \(/Media/Default/Product%20Specs/Product_Specification_10071179024361.pdf\)](#) 

Share by Email

Benefits

- Bake or fry preparation convenience.
- Sweets meet consumer's desire for healthier menu choices.
- Sweet potatoes are exceptionally versatile across the menu and cuisine types.
- Great second fry alternative.
- Excellent source of Vitamin A, naturally cholesterol free, and 0g trans fat per serving.

Prep Instructions

DEEP FRY

Preheat fryer to 345F. Fill fryer basket no more than half full. Fry for 2 1/4 to 2 1/2 minutes.

CONVECTION OVEN

Preheat oven to 350F. Arrange fries in a single layer on sheet pans. Bake for 15 to 18 minutes.

STANDARD OVEN

Preheat oven to 400F. Arrange fries in a single layer on a sheet pan. Bake for 18 to 24 minutes.

COMBI OVEN

Preheat oven to 375F, set steam to 20% and fan to 75%. Arrange fries in a single layer on sheet pans. Bake for 11 to 16 minutes.

Ingredients

Sweet Potatoes, Vegetable Oil (Soybean, Canola, and/or Sunflower), Dehydrated Potato, Sugar, Corn Starch, Rice Flour, Salt, Sodium Alginate, To Protect Natural Color (Citric Acid, Ascorbic Acid, Disodium Dihydrogen Pyrophosphate)

Nutrition Information

Nutrition Facts

Serving Size 3oz (84g/about 10 pieces)

Servings per Container about 80

Calories 120

Calories from fat 45

	% Daily Values *
Total Fat 5g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%

Sodium 260mg	11%
Total Carbohydrates 17g	6%
Dietary Fiber 3g	12%
Sugars 8g	0%
Protein 1g	0%
Vitamin A	20%
Vitamin C	10%
Calcium	2%
Iron	2%

* Percent Daily Values are based on a 2,000 calorie diet.

- | | | | |
|--|---|---|---|
| <input checked="" type="checkbox"/> Crustacean
Shellfish Free | <input checked="" type="checkbox"/> Egg Free | <input checked="" type="checkbox"/> Fish Free | <input checked="" type="checkbox"/> Milk Free |
| <input checked="" type="checkbox"/> Wheat Free | <input checked="" type="checkbox"/> Peanut Free | <input checked="" type="checkbox"/> Soy Free | <input checked="" type="checkbox"/> Tree Nut Free |
| <input checked="" type="checkbox"/> Vegetarian | <input checked="" type="checkbox"/> Bakeable | <input checked="" type="checkbox"/> Gluten Free | <input checked="" type="checkbox"/> Halal Certified |
| | <input checked="" type="checkbox"/> K12 | <input checked="" type="checkbox"/> NOI Commodity | <input checked="" type="checkbox"/> Smart Snacks
Compliant |

K-12 Nutritionals

K-12 Product Formulation Sheet (http://techsheets.simplot.com/Food_Group/10071179024361-K12.pdf) (PDF)

Recipes



Image Not Available

Breakfast Skillet

(/Recipe/28749)