



Commercial Product Specification

S24

Stealth Fries 9x9 Skin-on | EU

Revised: September 3, 2024

Invisibly coated fries with long-lasting crispiness

With an extra crispy bite, and a beautiful golden glow this fry really is a very seductive one... A charismatic premium fry, that scores on length and flavour, texture and structure. Stealth Fries unchained a revolution in the coated fries industry, as their invisible layer results in visible enjoyment!

When your guests take a bite and burst through that first, crispy layer they're surprised with a super indulgent, silky-smooth core that fills entire body of the fry. The combination of these qualities makes Stealth an appetizing choice, without even talking about their great taste.

The subtle saltiness of the raw potato really gets the pure and rich flavour out, which matches perfectly with almost every type of food. These lovely fries stand their ground, adding the right balance to a spicy dish just as easily as to a stew, a baked piece of fish or a fresh salad.

Stealth Fries are the premium solution for topping up your menu, perfecting your street food or serving a crackling treat to your guests! Looking to add great quality fries to a great quality dish? These are the fries to get. Served in or outside of the restaurant, with their long holding time they always deliver on a crispy experience!

Packaging & Dimensions

Packaging	EAN number	Pallet type		
Primary: 2.5 KG	8711571240246	119450	BLOK	96 cases (12 cases x 8 layers)
Secondary: 10.0 KG	8711571019255	1474	EURO	72 cases (9 cases x 8 layers)
		34273	BLOK	96 cases (12 cases x 8 layers)

Ingredients statement

Potatoes (89%), Vegetable oils (Rapeseed, Sunflower, in varying proportions) (6%), Coating (5%) [Modified potato starch, Rice flour, Potato starch, Salt, Raising agents (E450, E500), Thickener (E415), Spice extract (Turmeric), Dextrose].

Nutritional information per 100gr frozen

Energy Kj	677
Energy kcal	161
Fat	6.3
• of which saturated fat	0.6
Carbohydrates	23
• of which sugars	<0,5
Fibres	2.7
Protein	2.3
Salt	0.55

Allergy information (contains)

Cooking instructions

Commercial fryer : 175°C for 3-4 minutes. Shake the fry-basket above oil-level after 30 seconds. Fan Assisted Oven : 200°C for 15-20 minutes. (pre-heated) Turn product once during preparation.



± 3:15 min. 175°C



± 15-20 min. 200°C

Flavour

The cooked potato product will have a fresh full potato flavour, with no off-flavours present.

Colour description

Frozen product: overall even creamy
Cooked product: overall light golden yellow

Storage times

***/** -18°C - 18 months

Do not re-freeze after defrosting

Texture

The cooked product has a slightly crisp bite, with a uniform smooth slightly firm internal texture

Extraneous material

There is a zero target for extraneous vegetable matter and/or foreign material.