

JR Buffalos



PRODUCT DESCRIPTION

Fries, seasoned crinkle cut

Dilgard Item #
40093

Vendor Item #
47B209KB

INGREDIENTS

Potatoes, batter mix (rice flour, bleached wheat flour, modified potato starch, salt, cornstarch, spices, yellow corn flour, tapioca dextrin, garlic powder, onion powder, paprika, leavening [sodium acid pyrophosphate, sodium bicarbonate], natural flavors, guar gum, extractives of paprika, annatto, and tumeric), partially hydrogenated soybean and/or canola oil, dextrose, disodium dihydrogen pyrophosphate (to maintain natural color).

Storage/Shelf Life

STORE AT 0°F MAXIMUM FOR 365 DAYS

Packaging Qty

6, 4 lb

Piece Count

Approximately 126 servings per container

Product Benefits

Bake or fry preparation convenience. Signature batter with spicy flavor profile and lasting crunch. Great second fry alternative or signature appetizer paired with buffalo wings. Highly profitable item that patrons will talk about.

Preparation

Deep Frying - Deep Fry: Preheat fryer to 345F. Fill fryer basket no more than half full. Deep fry for 3 1/4 minutes. Convection Oven: Preheat oven to 400F. Place product in single layer on sheet pan. Cook for 12 minutes. Combi Oven: Preheat oven to 400F, set steam to 50% and fan to 100%. Arrange slices in a single layer on sheet pans. Cook for 10 to 13 minutes.

Serving Suggestions:

If Buffalo Wings are on your appetizer menu, adding zesty J.R. Buffalos to your wings is a great way to boost the perceived value of a customer favorite while boosting your profits at the same time. With a mere \$1 increase in price, you'll earn 80 cents, or 23%, more profit on every order of wings.

Simplot