



Frozen Half Cut Fried Potato Skin

Pre-fried and ready to serve, Unifood Frozen Half Cut Fried Potato Skins deliver a crispy golden exterior with a soft, fluffy interior, offering enhanced crunch and rich potato flavor. Available in different sizes to meet diverse menu requirements, their uniform halves ensure easy handling, fast preparation, and consistent results. Designed for high-performance kitchens, they maintain excellent crispness and texture, making them ideal for restaurants, catering, and delivery. Perfect as appetizers, snacks, or hearty meal additions.

Size: 7 - 9 cm
Size: 9 - 11.4 cm
Size: 11.4 - 14 cm

Nutration Facts

Nutrition Facts

Servings per container: —
 Serving size: (76 g)

Amount per serving

Calories

120

% Daily Value*

Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 15g	5%
Dietary Fiber 2g	
Total Sugars 1g	
Includes <0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	2%
Iron 0.8mg	4%
Potassium 370mg	8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet.

Ingredients:

95 % Natural potatoes, 5%
 Sunflower oil
 ,Sodium acid pyrophosphate, E450i



Product Information

Brand	UniFood
SKU	
Pack Size	25 / 50 pieces
Net Wt	100 Ps 4 * 25
Climate	

Shipping Information

dimention	100 *120 cm
Ti * Hi	11 *12
Slip Sheets:	yes
Corner Posts:	yes
Stretch Wrap:	yes

cokking instruction

	Time	Temp	Method
	3 - 4 min	(175°-180°C)	(680g) Fill basket 1/2 full.
	24 - 28 min	pre heat 220°C	Spread the frozen product in a single layer on a flat baking sheet. Cooking times may vary depending on your oven. Turn product halfway through baking time.ull.
	12 - 14 min	pre heat 220°C	Cook until heated through and desired crispiness is achieved Spread the frozen product in a single layer on a flat baking sheet. Cooking times may vary depending on your oven. Turn product halfway through baking time.ull.
	14 - 16 min	pre heat 200°C	Cook until heated through and desired crispiness is achieved. Fill basket 1/2 full.Turn product halfway through baking time.ull.

Storage conditions and shelf life:

Storage conditions

The product shall be handled in such a way as to maintain the quality during transportation, storage, and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification. The product shall not be stored with goods that may cause contamination. store at -18° C or blew.

Shelf life

540 days from the date of production

For food safety, quality, and thorough cooking, please follow the instructions below.

Keep frozen until ready to prepare.

Product is not ready to eat until fully cooked to an internal temperature of 165°F (74°C).