

Pre-fried Frozen Potato Bites (Regular)

Crispy on the outside and soft on the inside, Unifood Potato Bites are coated to deliver a golden, crunchy texture with a smooth potato center. Their bite-sized, uniform shape ensures even cooking, easy portioning, and consistent quality in every serving. Designed for convenience and sharing, they offer excellent crispness retention, making them ideal for appetizers, snacking, or side servings in both dine-in and delivery.



(Regular)

Nutrition Facts

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Serving size 10 pieces (85g)		
Amount Per servings		
Calories		150
% Daily Value*		
Total Fat 8 g		10%
Saturated Fat 0.5g		3%
Trans Fat 0g		
Polyunsaturated Fat 0 g		
Cholesterol 0mg		0%
Sodium 310mg		13%
Total Carbohydrate 17g		6%
Dietary Fiber 2 g		7%
Total Sugars less than 1 gm		
Includes 0g Added Sugars		0%
Protein 1 g		
Vitamin D 0mcg		0%
Calcium 20mg		2%
Iron 0.4 mg		4%
Potassium 0 mg		0%

* The % Daily Value (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.

Ingredients:

Natural potatoes, Flacks, Salt, starch
Corn, Onion, Garlic, Nutmeg,
Dextrose, Stabilizer





Product Information

Brand	UniFood
SKU	
Pack Size	2.5 kg
Net Wt	10 kg 10 * 1 kg
Gross Wt	10.4 kg
Climate	Halal
	Kosher

Shipping Information

dimention	100 *120 cm
Ti * Hi	10 * 10
Slip Sheets:	No
Corner Posts:	No
Stretch Wrap:	yes

cooking 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).