

Pre-fried Frozen Steak Fries

Cut into thick 14 mm strips, Unifood Steak Fries deliver a crispy golden exterior with a fluffy, tender interior. Their hearty size enhances plate presentation and provides a rich potato flavor, while maintaining structure and texture during holding, making them ideal for premium menus and generous servings.



Cut size 14*14 mm

Nutration Facts

Nutrition Facts	
15 servings per container	
Serving size 5.0 strips (65g)	
Amount Per servings	
Calories 102	
% Daily Value*	
Total Fat 3.76 g	4.8%
Saturated Fat 1.7g	8.9%
Trans Fat 0g	
Polyunsaturated Fat 0.281 g	
Cholesterol 0mg	0%
Sodium 21mg	0.9%
Total Carbohydrate 15.59g	5.6%
Dietary Fiber 3.8 g	13.5%
Total Sugars 0 g	
Includes 1g Added Sugars	2%
Protein 1.57 g	
Vitamin D 0mcg	0%
Calcium 5mg	0.3%
Iron 0.68 mg	3.7%
Potassium 220mg	4.6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:

95% potato, 5% vegetable oil (contains one of the following oils: palm oil, Sunflower Oil), Dextrose, E450i

<https://unifood.com.eg/>
<https://horecamrkt.com/>





Product Information

Brand	UniFood
SKU	
Pack Size	2.5 kg
Net Wt	10 kg 4 * 2.5 kg 12.5 kg 5 * 2.5 kg
Gross Wt	10.4/12.9 kg
Climate	Halal Kosher

Shipping Information

dimention	100 *120 cm
Ti * Hi	10 * 10
Slip Sheets:	yes
Corner Posts:	yes
Stretch Wrap:	yes

cokking instruction

	Time	Temp	Method
	3:30 - 4.30 min	(175°-180°C)	(680g) Fill basket 1/2 full.
	28 - 32 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. Cook until heated through and desired crispiness is achieved
	14 - 16 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. Cook until heated through and desired crispiness is achieved.
	16 - 18 min	pre heat 200°C	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).