

Sweet potato wedges



The wedges have a gluten-free coating, making them extra crispy. They make a great snack served with a spicy dip, and go great with roast meats and BBQ dishes.

INGREDIENTS

Sweet potato 91%, sunflower oil, rice and maize flour, modified potato starch, potato dextrin, salt, raising agents: diphosphates and sodium carbonates, stabiliser: xanthan gum, colours: paprika extracts, curcumin.

NUTRITION INFORMATION (100G)

Energy: 465kJ/111Kcal

Fat: 3.5g

Fat of which saturates: 0.3g

Carbohydrate: 16g

Carbohydrate of which sugars: 10g

Fibre: 3.7g

Protein: 2g

Salt: 0.35g

PREPARATION



Place the sweet potato wedges in a single layer on a baking sheet. Bake in a preheated oven at 180°C for 22-25 min or until golden and crispy, turning once. Do not overcook.



10-15min / 200°C

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LOGISTICAL INFORMATION



2KG



Number and weight: 12x450g

Layer/Cartons: 12x9c

EAN13 Sales Unit: 5411361103074

EAN14 Outer carton: 05411361103081

JD Edwards: 27587

Languages: NL - F - D - UK - SL - IT - E - CZ



Number and weight: 4x2kg

Layer/Cartons: 9x9c

EAN13 Sales Unit: 5411361090084

EAN14 Outer carton: 05411361090183

JD Edwards: 27223

Languages: NL - F - D - UK - E - P - IT - GR - DK - SE - NO - FI - CZ - SK - H -

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