



# Fried Chips, Triangles White



Chips

Product Last Saved Date:11 July 2017

## Nutrition

192 Servings per container

**Serving Size** **28**

Amount Per Serving

**Calories** **140**

% Daily

**Total Fat** 6 g **9%**

Saturated Fat 1.5 g **8%**

Trans Fat 0 g

**Cholesterol** 0 mg **0%**

**Sodium** 75 mg **3%**

**Total** 19 g **6%**

Dietary Fiber 2 g **8%**

Total Sugars 0 g

Includes g Added Sugars %

**Protein** 2 g

Vitamin D mg 0%

Calcium mg 2%

Iron mg 2%

Potassium mg %

\*The % Daily Values (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.

### Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
8618	212156	00073731086186	6 X 2 LBR	

Brand	Brand Owner	GPC Description
MISSION	MISSION	Chips/Crisps/Snack Mixes – Natural/Extruded (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.5 LBR	12 LBR	USA	Yes	No

### Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20 INH	16 INH	16.375 INH	3.032 FTQ	6x5	75 Days	33 FAH / 85 FAH

### Ingredients :

Ingredients: Whole Grain Corn, Water, Vegetable Oil (Cottonseed, Corn, and/or Sunflower), Salt.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

### Handling Suggestions :

Packed in cardboard case. Store in a cool, dry place

### Benefits :

Ready to serve chips fried in 100% vegetable oil = totally cholesterol-free. Shelf StableGluten Free

### Serving Suggestions :

Perfect for dipping, nachos and other menu applications

### Prep & Cooking Suggestions :

Chips should always be stored in closed containers or packages; this ensures maximum freshness and shelf life. They are fragile and nothing should be stacked or stored on top of boxes. Do not refrigerate or freeze. If chips are left standing in open air they become tough and chewy. Place them under a heat lamp to crisp.

### More Information :

WEBSITE: [www.missionfoodservice.com](http://www.missionfoodservice.com)