

Chef Approved Chips Straight Cut 14mm 9/16th - Information

Straightcut 14-14 mm prefried and frozen

TFS Product Code: 032109
Suppliers Product Code: 1040240-6K
Information Last Updated: 21/11/2025
Date Produced: 20/06/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	130.00
Energy (kJ)	546.00
Protein (g)	2.40
Carb (g)	22.00
Of Which Sugars (g)	0.50
Fat (g)	3.00
Of Which Saturates (g)	0.30
Fibre (g)	2.50
Salt (g)	0.08

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Potatoes (97%), sunflower oil.

Handling Information

Directions for Use

Fryer : Frozen product (-18°C) : 4 minutes at 175°C/
347°F Defrosted product (+2°C/+4°C) : 3 minutes
at 175°C/347°F Oven : 20-25 minutes at 200°C/
392°F Air Fryer : Frozen product (-18°C) - Portion of
400 g : +/-15 minutes at 200°C/392°F

Storage Instructions

Fridge (between +2°C and +4°C) : 2 days Ice box
of the fridge * (-6°C) : 1 week Freezer *** (-18°C) :
24 months

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