



# OIF252A: Ore-Ida® Random Cut Cubes Product

Best if used before 540 days from date of manufacture, when stored at 0°F or below

Cut size: 3/4" x 1" x 5/8"

Suggested Quantity per Serving: 3 oz (85g)

Skin On: No

Packaging: 6/5.00 LB PLAIN POLYKRAFT BAGS IN A PRINTED MASTER CASE.

Case Config	Dimensions
Net weight inner pkg:	Width: 12in
Inner packs per case:	Length: 8.5in
Net weight case: 30lbs	Depth: 16in
Gross weight case: 31.55lbs	
Case cube size: 0.94cu. ft.	

**Bar Codes**  
 UPC: 072714002526  
 GTIN (Unit): 00072714002526  
 GTIN (Case): 10072714002523  
 GTIN (Pallet): 10072714002523  
 Napa #: 891501E605352

**Ingredients:**  
 Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Sodium Acid Pyrophosphate Added To Maintain Natural Color.

**Nutrition Facts**  
 Serving size: 85g  
 Servings per container: 160.00

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Amount per Serving:  
 Calories: 100 Calories from fat: 20

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	% of daily value
Total Fat: 2g	3%
Saturated Fat: 0g	
TransFat: 0g	
MonoUnsaturatedFat: 1g	
PolyUnsaturatedFat: 0.5g	
Cholesterol: 0mg	
Sodium: 30mg	1%
Potassium: 360mg	10%
Total Carbohydrate: 19g	6%
Dietary fiber: 2g	10%
Sugars: 0g	
Protein: 2g	

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Vitamin A: 0%	Vitamin C: 6%
Calcium: 0%	Iron: 4%

## ALLERGENS

This product contains no known added ingredients sourced from allergenic sources.

## SERVING SUGGESTIONS

3 oz

## PREPARATION FROM FROZEN

**Deep Fry:** Temp (°F): 350 Cook Time (min): 2-3/4 to 3-1/4

**Griddle:** Temp (°F): 350 Cook Time (min): 13 to 16

**Convection:** Temp (°F): 425 Cook Time (min): 12 to 14

### Convection Oven From Frozen:

*Instructions:* CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN HASHBROWNS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 12 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

### Pan Fry:

*Instructions:* GRIDDLE: PREHEAT GRIDDLE TO 350° F. SPREAD 3 TBS. OF COOKING OIL OVER GRIDDLE. CAREFULLY ADD A THIN LAYER OF FROZEN HASHBROWNS. FRY FOR 13 TO 16 MINUTES, STIRRING FREQUENTLY FOR UNIFORM COOKING.