

# Super Crunch

*Premium, Super Crunchy fries from Aviko*

- Natural potato starch coating for a fabulous crunch
- Longer holding time compared to standard fries because of the crispy coating
- Efficient, with a high yield and good platefill



There is more to Aviko

# Aviko Super Crunch

Premium, Super Crunchy fries from Aviko



- Available in 3 cutsizes:  
Julienne, Thin Cut and Thick Cut
- Aviko Super Crunch fries stay warm longer, helping you reduce waste and increase efficiency in your kitchen.

Please visit [www.aviko.co.uk](http://www.aviko.co.uk) for detail recipe and more menu inspiration.  @AvikoUK



## Product information

	Super Crunch Julienne	Super Crunch Thin cut 3/8	Super Crunch Thick Fries 18mm
Item #	803575	803598	801692
• package	2500 g	2500 g	2500 g
• carton	4 x 2500 g	4 x 2500 g	4 x 2500 g
• layers/pallet	6	6	7
• cartons/layer	12	12	12
• cartons/pallet	72	72	84
• pallet dimension	120x100x194 cm	120x100x179 cm	120x100x175 cm
Nutritional values*			
• energy	665 kJ (160 kcal)	670 kJ (160 kcal)	670 kJ (160 kcal)
• protein	2.5 g	2 g	2 g
• carbohydrates	24.5 g	25 g	25 g
• fat	5 g	5 g	5 g
Ingredients	Potatoes, vegetable oil, modified potato starch, rice flour, dextrin, leavening agent, (E450, E500, thickener E415, salt		
Preparation	Deep fat frying : 3 - 5 mins at 175°C		
Shelflife**	24 months at - 18°C		

\* on average per 100g deep-frozen product

\*\* after production



For more information call 01442 239 536 or visit [www.aviko.co.uk](http://www.aviko.co.uk)

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