



Nutrition Information

Serving Size: 3 oz (84g)
 Servings per container varies
 Calories: 110

| | Amount per serving | % Daily Values |
|--------------------------|--------------------|----------------|
| Total Fat | 4g | 6% |
| Saturated Fat | 3g | 13% |
| Trans Fat | 0g | |
| Cholesterol | 0mg | 0% |
| Sodium | 0mg | 3% |
| Total Carbohydrates | 17g | 6% |
| Dietary Fiber | 2g | 6% |
| Total Sugars | 1g | |
| Includes 0g Added Sugars | | 0% |
| Protein | 2g | |
| Vitamin D | 0mcg | 0% |
| Calcium | 7mg | 1% |
| Iron | 0.2mg | 1% |
| Potassium | 272mg | 6% |

Zero Additives • Zero Preservatives • Zero Sugar Added



Chipperbec™ Fresh

50 lb Carton Fresh Chipperbec™ Potato

Product Specification

| | |
|--------------------------|---|
| SKU | CB01 |
| Size (Inch Diamter) | 2-3/4" Minimum |
| Length | No specified length DIAMETER ONLY |
| Flavor | Consistent with White Chipping Potato flavor |
| Raw Material | Chipperbec Fresh Potatoes |
| Country of Origin | USA - Canada |
| Special variance request | Shipper to request a 2 week size Variance in May and April with a 25% margin in size between 8 to 10 oz due to early crop size contraints |
| CBP1 | Potatoes are washed in an all fresh water bath from field/ storage |
| CBP2 | Potatoes are fresh water rinsed to ensure minimal dirt adherence |
| Size Defects | <10% by size less than 2-3/4" in diameter |
| Specific Grade Spec | US #1 Process Grade Potato |
| Spec Adherence | Must adhere to at least a US #2 Grade Spec |
| Delivery Standards | Good delivery standards apply |
| % Allowable | 12% total including; No more than 15% External No more than 15% Internal Not to exceed 5% soft rot |

Packaging

| | |
|-------------------|--|
| Pack Size | 50 lb case |
| Material Type | Corrugated box w/ tape seal |
| Lot Code | Production date & lot |
| Production Time | 0800 AM - 1600 PM |
| Traceability Code | Lot Code |
| Gross Weight | 52 lbs or 23.59 kg per case |
| Case Dimensions | 19.15" x 12.50" x 9.65" |
| Palletization | 42 per pallet |
| Shelf Life | 14 days |
| Temperature | 45-50 °F |
| Conditions | Product should be kept COOL DRY and OUT OF LIGHT |