

Aviko Chips French Fries Julienne 7mm - Information

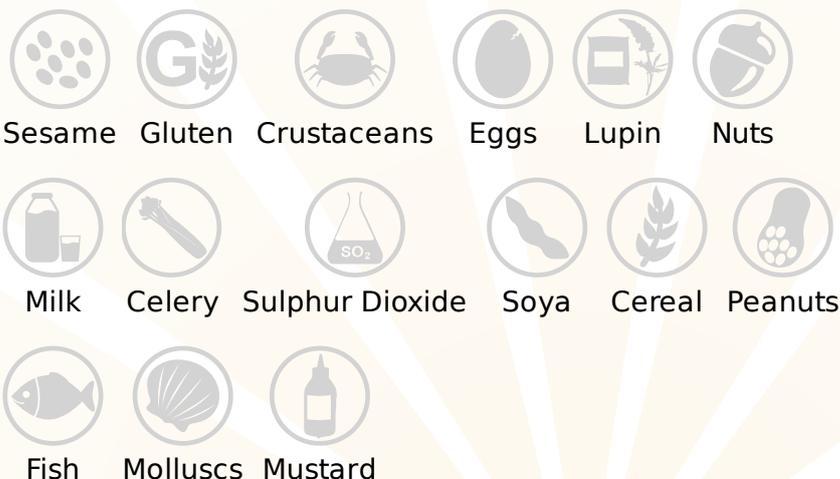
Extra thin fries, pre-fried, quick-frozen. This product is made of potatoes which are washed, sorted, peeled, cut, blanched, dried, prefried in vegetable oil, quick frozen and packed.

TFS Product Code: 021624
Suppliers Product Code: 806469
Information Last Updated: 03/03/2025
Date Produced: 12/03/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	150.00
Energy (kJ)	630.00
Protein (g)	2.50
Carb (g)	23.50
Of Which Sugars (g)	0.40
Fat (g)	4.50
Of Which Saturates (g)	2.30
Fibre (g)	2.70
Salt (g)	0.10

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, palm oil.

Handling Information

Directions for Use

Cook from frozen. Deep fat frying Max. 175°C, portion approx. 500g, 2½-3 min. Appliances may vary; the above methods of preparation are guidelines only.

Storage Instructions

Max. -18°C.

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