



MASTER CRUNCH 9,5 MM

Description

* **Frozen** 🌿 **Vegetarian** 🌱 **Vegan**

Aviko Master Crunch 9.5 mm fries were created for professional kitchens where fries need to stay consistent from the first order to the last. These fries stay hot and crispy for up to 30 minutes and can maintain their quality for up to 60 minutes under a heat lamp, helping chefs stay in control even during the most demanding service moments. The 9.5 mm cut offers an ideal balance between crunch, heat retention, and portion presence on the plate. Special Master Crunch coating keeps the fries firm and crispy, even when topped with sauces, cheeses, meats, or vegetables. This makes Master Crunch 9.5 mm a perfect base for loaded fries, signature fry dishes, and premium side servings. Created for high-pressure kitchens, it delivers reliable results in premium fast food, fast casual restaurants, pubs, and bars where consistency, speed, and presentation matter.

Preparation Methods

Combi Steamer

200°C, 12 min.

Deep Fryer

Max. 175°C, portion approx. 500g,
3½ min.

High Speed Oven

Portion approx. 200g, 250°C. Stage 1:
100% microwave, 80% fan, 00:30.
Stage 2: 0% microwave, 100% fan
02:30.

Product Info

Article Number

810311

EAN-Code Foil

8710449503643

EAN-Code Packaging

8710449503650

Shelf life

24 months at -18°C

Ingredients

potatoes (EU origin), sunflower oil, modified starch, rice flour, salt, dextrin, raising agent (E450, E500), maltodextrin

Allergens

No allergens present

Nutritional Values

Nutrition Per 100 g

Energy
724 kJ (172 kcal)

Protein
2.5 g

Total Carbohydrate
27 g

Sugars
0.6 g

Total Fat
5.7 g

Saturated Fat
0.6 g

Dietary Fiber
2.1 g

Sodium
0.65 g

Logistics

Package weight
2500 g

Volume per box
4 x 2500 g

Boxes per layer
9

Layers per pallet
7

Boxes per pallet
63

Pallet dimensions
1200 x 800 x 194 cm