



- BEER BATTERED DIAMONDS - BEER BATTERED STEAKHOUSE - BEER BATTERED BAD BOYS -

# PREMIUM CHIPS

- BEER BATTERED CLASSICS - SUPACRUNCH ULTRAFAST - SUPACRUNCH STEAKHOUSE -



- TASMANIAN GROWN -





# SUPACRUNCH ULTRAFAST

{ 10mm x 10mm cut }

Only made with Tasmanian potato our 10mm x 10mm Ultrafast straight cut is encased in our unique Supacrunch coating offering incredible taste, crunch and holding time. Give your customers a true dining experience.

**OUTER**  
12kg

**INNER**  
6 x 2kg

**SERVES**  
120 x 100g

**STATUS**  
Canola  
Par-Fried

**PREP**  
Deep Fry  
Oven Bake

**CODE**  
40729





# SUPACRUNCH STEAKHOUSE

{ 10mm x 19mm cut }

When you need a little bit more presence on plate – our 10mm x 19mm steakhouse-style cut encased in our unique Supacrunch coating really delivers. Offering incredible taste, crunch and holding time with that extra bite of potato.

**OUTER**  
12kg

**INNER**  
6 x 2kg

**SERVES**  
120 x 100g

**STATUS**  
Canola  
Par Fried

**PREP**  
Deep Fry  
Oven Bake

**CODE**  
42713



# BEER BATTERED CLASSICS

{ 13mm x 13mm cut }

Our classic Tasmanian potato cut into a chunky 13mm chip, coated in our full flavoured beer batter, then par-fried in canola oil. Perfect for any classic dish.

**OUTER**  
12kg

**INNER**  
6 x 2kg

**SERVES**  
120 x 100g

**STATUS**  
Canola  
Par Fried

**PREP**  
Deep Fry  
Oven Bake

**CODE**  
45330





# BEER BATTERED STEAKHOUSE

{ 10mm x 19mm cut }

That classic, chunky steakhouse cut coated in our famous beer batter. Made from 100% Tasmanian potato. Do chips get any better?

**OUTER**  
12kg

**INNER**  
6 x 2kg

**SERVES**  
120 x 100g

**STATUS**  
Canola  
Par Fried

**PREP**  
Deep Fry  
Oven Bake

**CODE**  
43092



# BEER BATTERED DIAMONDS

Perfect for your signature dish, this unique diamond cut is encased in the best flavoured beer batter you'll ever taste. Provides excellent plate coverage, high yield, and an exceptionally low cook time.

**OUTER**  
12kg

**INNER**  
6 x 2kg

**SERVES**  
120 x 100g

**STATUS**  
Canola  
Par Fried

**PREP**  
Deep Fry  
Oven Bake

**CODE**  
42712







# BEER BATTERED BAD BOYS

{ 18mm x 18mm cut }

Here's where size does matter! This 18mm x 18mm chip is coated in our big and bold beer batter and has amazing plate presence when cross stacked. Have the biggest n' baddest chips in town on your menu today.

**OUTER**  
12kg

**INNER**  
6 x 2kg

**SERVES**  
120 x 100g

**STATUS**  
Canola  
Par Fried

**PREP**  
Deep Fry  
Oven Bake

**CODE**  
42711

# COOKING THE PERFECT CHIP

At Edgell we're committed to helping you serve the world's best chips. Chip quality is one of the most noticeable attributes of your operation, therefore one of the most important. It involves careful storage and handling, proper cooking and serving techniques, and good equipment and oil maintenance. Correct procedures are not hard to follow, but to deliver the highest quality chips they must be followed closely. Constant attention to quality will improve customer satisfaction and repeat business. Following the techniques and tips here will also help you improve yield and increase profitability.



## UNDERCOOKED

### CHARACTERISTICS CAUSE

- |   |  |
|---|--|
| <ul style="list-style-type: none"><li>• Light skin</li><li>• Hard centre</li><li>• Greasy appearance</li><li>• Limp</li></ul> | <ul style="list-style-type: none"><li>• More than ½ basket was filled</li><li>• Cook time was less than recommended</li><li>• Basket pulled before timer sounded</li><li>• Oil temperature was less than 180°C</li><li>• Fryer recovery was too slow</li></ul> |
|---|--|



## JUST RIGHT

### CHARACTERISTICS CAUSE

- |   |   |
|---|---|
| <ul style="list-style-type: none"><li>• Golden brown colour</li><li>• Baked-potato texture inside</li><li>• Not too limp or too firm</li><li>• Potato flavour</li></ul> | <ul style="list-style-type: none"><li>• Basket was ½ filled</li><li>• Cooked to recommended time</li><li>• Oil temperature was 180°C</li><li>• Fryer recovery time was 2:25 or less</li><li>• Served within recommended hold time</li></ul> |
|---|---|



## OVERCOOKED

### CHARACTERISTICS CAUSE

- |  |   |
|--|---|
| <ul style="list-style-type: none"><li>• Dark colour</li><li>• Hollow centre</li><li>• Tough or overly crisp skin</li></ul> | <ul style="list-style-type: none"><li>• Less than ½ basket was filled</li><li>• Cook time was longer than recommended</li><li>• Basket not pulled when timer sounded</li><li>• Oil temperature was higher than 180°C</li><li>• Product was thawed too long</li><li>• Oil needs to be replaced</li></ul> |
|--|---|