



MARKETING

Latkes made of grated potatoes. They are prepared by grating potatoes and onions with a box grater or food processor. The grated potatoes are then mixed with eggs and flour or matzo meal. The latkes are fried in batches in an oiled pan. The thickness is a matter of personal preference.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
850019748055		00850019748055		54/2.5 OZ		
Brand	Brand Owner		GPC Description			
Brett Anthony	Brett Anthony Foods		Vegetables - Prepared/Processed (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
9 LBR	8.44 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.088 INH	11.088 INH	4.625 INH	0.33 FTQ	12x10	192 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

KEEP FROZEN-----

ALLERGENS

Milk - MC

Eggs - C

Soybean - MC

Wheat - C

Sesame - MC

Molluscs - MC

Peanuts - MC

Tree - MC

Fish - MC

Shellfish - MC

Crustaceans - MC

Nutrition Facts

1 Servings per container

Serving Size85.0 GR

Amount Per Serving

Calories180

% Daily Value*

Total Fat 8 g11%

Saturated Fat 1 g4%

Trans Fat 0 g

Cholesterol 45 mg15%

Sodium 520 mg23%

Total Carbohydrates 22 g8%

Dietary Fiber 2 g9%

Total Sugars 1 g

Includes 0 g Added Sugars0%

Protein 4 g

Vitamin D 0 mcg0%

Calcium 22 mg2%

Iron 1 mg8%

Potassium 360 mg8%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Potato, Onion, Egg, Matzo Meal (flour, water), Canola Oil, Salt, Parsley, Chive, Black Pepper. CONTAINS: EGG, WHEAT.

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PREPARATION & COOKING SUGGESTIONS

Heating Instructions: Place frozen product in a single layer ON A GREASED SHEET PAN and reheat in a 350°F oven for 10-15 minutes or UNTIL EDGES ARE CRISP with an internal temp of at least 165°F. Chill and merchandise at 40°F or below.

SERVING SUGGESTIONS

SIDE DISH

MORE INFORMATION