

Tater Kegs

30765847020666 - Bacon Cheddar Chive Jumbo Stuffed Tater Kegs ...



MARKETING

It's All Inside! Bursting with flavor, Jumbo Stuffed Tater Kegs will set you apart as a trendsetter with an appetizer that is sure to please!

Nutrition Facts

53 Servings per container

Serving Size2 tater kegs (85g)

Amount Per Serving

Calories130

% Daily Value*

Total Fat6 g8%

Saturated Fat3 g15%

Trans Fat0 g

Cholesterol35 mg12%

Sodium490 mg21%

Total Carbohydrates12 g4%

Dietary Fiber1 g4%

Total Sugars1 g

Includes 0 g Added Sugars0%

Protein6 g

Vitamin D0.2 mcg2%

Calcium70 mg6%

Iron0.5 mg2%

Potassium130 mg2%

* 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
SPL02066		30765847020666		1 / 10 lb		
Brand	Brand Owner		GPC Description			
Tater Kegs	Stone Gate Foods		Vegetables - Prepared/Processed (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.5 LBR	10 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5 INH	8.75 INH	6 INH	0.379 FTQ	16x9	730 Days	-10 FAH / 20 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

Frozen storage

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INNI = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - C

Eggs - C

Soybean - UN

Wheat - UN

Sesame - NI

Molluscs - UN

Peanuts - UN

Tree - UN

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

Potatoes, Potatoes(Potatoes, Dextrose, Disodium Pyrophosphate [Added to Maintain Color], Potassium Sorbate[Added to Maintain Freshness]), Cheddar Cheese (Pasteurized Milk, Cultures, Salt, less than 1% Enzymes & Annatto [color]), Bacon Bits (Cured with: Water, Salt, Sodium Erythorbate, Sodium Nitrite. May contain Sugar, Smoke Flavoring, Sodium Phosphate), Pasteurized Whole Eggs, Canadian Bacon (Cured with Water, Potassium Lactate, Salt, Sugar, Natural Flavor, Sodium Diacetate, Sodium Phosphates, Sodium Ascorbate, Sodium Nitrite), Water, Sour Cream (Cultured Sour Cream[Nonfat Milk, Cream, Grade A Whey, Corn Starch-Modified, Sodium Phosphate, Guar Gum, Carrageenan, Sodium Citrate, Locust Bean Gum], Potassium Sorbate [Preservative]), Waxy Maize Starch, Contains 2% or less of: Chives, Salt (Salt & Potassium Iodide), White Pepper

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PREPARATION & COOKING SUGGESTIONS	SERVING SUGGESTIONS	MORE INFORMATION
Preheat deep fat fryer to 350F. Remove tater kegs from packaging. Place tater kegs in fryer for 6 - 6 1/2 minutes. Cook until exterior is golden brown and internal temperature has reached 160F. Appliances may vary, adjust cook time accordingly.	Best served as an appetizer or side. Place 5-8 Tater Kegs on a plate, tray or to go container and serve with condiments. Also, can be topped with additional foods and garnishes like sour cream, cheese sauce, bacon, chives and more.	