

FARM TO TABLE SWEET POTATO FRIES

Expertly Prepared

At Burch Farms, we utilize steam blanching to gently cook our sweet potato fries prior to freezing. Unlike traditional water blanching methods commonly used in the industry, steam blanching better preserves nutrients, enhances the natural sweetness of the sweet potato, and protects its texture and vibrant color. This careful process allows us to consistently deliver some of the highest-quality sweet potato fries on the market.

An added advantage: complete transparency. You know exactly where your sweet potatoes are grown and where they are processed. We are proud to be locally grown, locally processed, and committed to maintaining the highest standards from field to freezer.

Vertical integration secures volume and creates a home for the entire crop. This zero waste model creates an opportunity for growers who would traditionally leave product in the field.

Our eco-friendly plant uses only 25k gallons of water daily. This is a fraction of the amount of water our competitors use.

We use automation in packing and freezing which eliminates production bottlenecks.



HARVESTED



SORTED • WASHED



PACKED



PLANTED



COMPOSTED



PROCESSING PLANT

We are proud to grow both conventional and organic produce.

Our processing facility allows for a zero crop waste. Which aligns with "ESG" goals.

Our location allows for close proximity in shipping. This provides for product consistency and lower input cost. It also provides our customers year round supply and a better gross margin.

Our industry-leading process combines advanced optical sorting, steam blanching, and Octofrost IQF freezing to deliver exceptional quality. This integrated approach removes defects, meets precise length specifications, preserves nutrients, enhances natural sweetness, and protects texture and color—producing fries that outperform products made with water blanching and outdated technologies.



SWEET POTATO FRY CUTS

	Product Description	Case Pack	Case Wt. (lb.)		Cooking Method	Temp (°F)	Time (Minutes)
			Net	Gross			
	Sweet Potato Entree Fries 1/2" x 1/4"	6/2.5-lb.	15	16.3	Deep Fry Convection	350 425	2¾ – 3¼ 28 – 32
	Sweet Potato Crinkle Fries 3/8" x 3/8"	6/2.5-lb.	15	16.4	Deep Fry Convection	350 425	2¼ – 2¾ 28 – 32
	Sweet Potato Thin Fries 5/16" x 5/16"	6/2.5-lb.	15	16.3	Deep Fry Convection	350 425	2¾ – 3¼ 34 – 38
	Sweet Potato Straight Fries 3/8" x 3/8"	6/2.5-lb.	15	16.3	Deep Fry Convection	350 425	3 – 3½ 32 – 34

All fries should be cooked where an internal temperature reaches 165 degrees

FRENCH FRY CUTS

	Product Description	Case Pack	Case Wt. (lb.)		Cooking Method	Temp (°F)	Time (Minutes)
			Net	Gross			
	Entree Fries 1/2" x 1/4" Available in Skin On/Off	6/2.5-lb.	15	16.3	Deep Fry Convection	345 400	3 12 - 15
	Crinkle Fries 3/8" x 3/8"	6/2.5-lb.	15	16.4	Deep Fry Convection	345 400	3 - 3¼ 12 - 15
	Thin Fries 5/16" x 5/16" Available in Skin On/Off	6/2.5-lb.	15	16.3	Deep Fry Convection	345 400	2¾ – 3¼ 10 - 12
	Straight Fries 3/8" x 3/8" Available in Skin On/Off	6/2.5-lb.	15	16.3	Deep Fry Convection	345 375	3 – 3¼ 12 - 15

All fries should be cooked where an internal temperature reaches 165 degrees