

FARM FRITES®

Gold Class FRIES 13MM



**GOLD
CLASS
PRODUCT
LAUNCH**

EXCLUSIVE
TO QLD



Superior
food services

WWW.SUPERIORFS.COM.AU

**FREE SAMPLES
UPON REQUEST**



1800 551 534

orders@farmfrites.com.au

www.farmfrites.com.au

Contact your local Farm Frites Representative



Introducing Gold Class Fries

Consistent Quality.
Reliable Results.
Increased Return Business.



GOLD
CLASS
QUALITY



Gold Class 13mm

4 x 2.5kg • 10kg/ctn



193.001

Premium quality meets price



Gold Class Fries are crafted for foodservice operators who demand more than just great taste — they demand performance.

From quick-service restaurants to premium dining venues, Gold Class delivers exceptional consistency in appearance, flavour and crunch, every time. Our fries are designed to withstand the pressures of high-volume service while maintaining their golden crisp finish and full-bodied flavour, ensuring your customers return time and time again.



Fluffy texture, crispy finish



Deep fry small quantities in hot oil 175°C for 3.30 - 4.30 minutes. Drain on absorbent paper before serving.

Why Gold Class?

Consistent fry-to-fry performance across every batch
Premium visual appeal to elevate plate presentation
Optimised holding time, ideal for dine-in, delivery or takeaway. Backed by data, supporting increased customer satisfaction and repeat orders.

