

Delicious



We're Fresh! We're Pure!
Instafrys



Instafrys

SEED TO SHELF

fresh & pure



- **Seed Selection:**

- InstaFrys uses premium, disease-resistant seed potatoes that are specifically chosen for their high starch content and ideal texture for French fries. Varieties like Santana, Frysona, Russet Burbank and other high-quality cultivars are selected to ensure the best fry quality.

- **Planting:**

- Seed potatoes are planted in nutrient-rich, well-drained soil. The planting process occurs in the spring when soil temperatures reach around 50°F (10°C). A careful crop management strategy is followed to ensure healthy growth and reduce the risk of disease.

- **Growing and Harvesting:**

- Potatoes are grown for approximately 90-120 days, depending on the variety and climatic conditions. InstaFrys ensures the plants are carefully monitored throughout the growing period for optimal conditions, including irrigation and pest control.
- Once the potato plants flower and begin to die back, the potatoes are ready to harvest. Only the best-quality tubers are selected for processing.

- **Storage and Transportation:**

- After harvest, potatoes are stored in controlled, cool environments to allow for curing, which strengthens the skins and improves storability.
- Potatoes are then transported to InstaFrys' state-of-the-art processing facility, where they undergo strict quality control measures.

- **Processing - Washing and Sorting:**

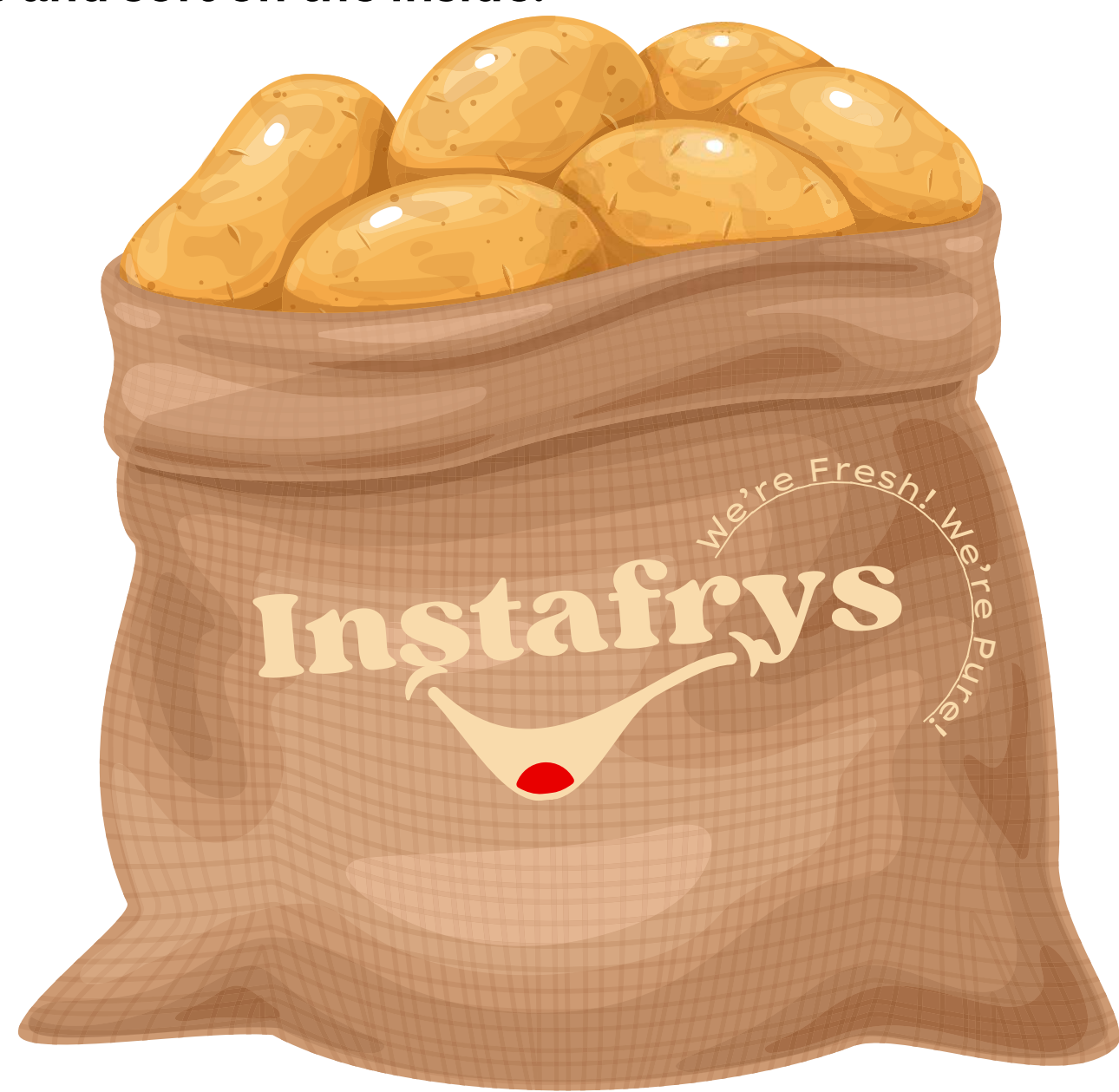
- At the processing plant, the potatoes are thoroughly washed to remove dirt, debris, and imperfections. They are then sorted by size and quality, with only the highest-quality potatoes selected for further processing.

- **Cutting and Shaping:**

- The potatoes are cut into consistent French fry shapes according to InstaFrys' specifications. This includes options for different cut styles, such as shoestring, crinkle cut, or straight-cut fries, depending on customer demand.

- **Blanching:**

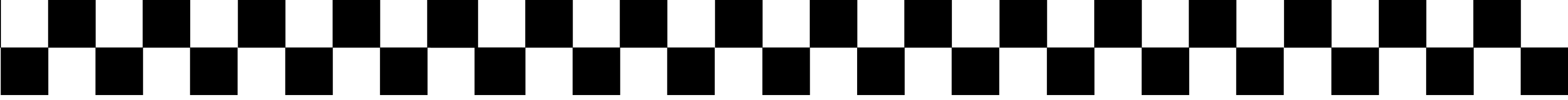
- The cut fries are briefly blanched in hot water or steam. This step helps to remove excess starch, improve texture, and prevent discoloration during frying. Blanching also helps in achieving the perfect fry consistency, making them crispy on the outside and soft on the inside.





- **Frying:**
 - The blanched fries are then deep-fried in high-quality vegetable oil at precise temperatures. InstaFrys ensures the fries are fried to a golden-brown perfection, locking in flavor, crispiness, and texture while maintaining their tender inside.
- **Freezing:**
 - After frying, the French fries are quickly frozen using flash-freezing technology. This step helps to maintain the quality, texture, and taste of the fries while extending shelf life. The rapid freezing also preserves the fresh flavor of the fries, ensuring they stay crispy when cooked by the consumer.
- **Packaging:**
 - The frozen fries are then packaged in InstaFrys' custom-designed, airtight, moisture-resistant packaging. This packaging is designed to lock in the fries' freshness and provide optimal protection during transportation and storage.
- **Distribution to Retailers:**
 - Once packaged, InstaFrys' French fries are distributed to grocery stores, restaurants, and foodservice partners. Distribution ensures that the products remain frozen throughout the supply chain, maintaining their quality and freshness until they reach the end customer.
- **Shelf Display:**
 - In retail stores, the frozen French fries are displayed in freezer sections. InstaFrys ensures that the products are properly stored and remain frozen, allowing consumers to access premium French fries at any time.
- **Consumer Purchase and Preparation:**
 - Consumers purchase InstaFrys French fries and cook them at home, either by deep-frying, air frying, or baking, to enjoy a delicious, restaurant-quality snack or side dish at their convenience.
- By following this strict "seed to shelf" process, InstaFrys ensures that every batch of French fries meets the highest standards of quality, taste, and convenience, providing customers with a premium product that's quick, easy, and satisfying to prepare at home.





Range of French Fries



French Fries



- Made from the finest potatoes, our signature French Fries are perfect balance of Texture & Taste. A Versatile Dish For Every Meal around the World.

Ingredients;

Potatoes, Refined Cooking Oil

Packing Details;

400g X 30Bags=12kg/case

1 kg X 12 Bags=12kg/case

2.5kg X 5 Bags=12.5kg/case



Super long Fries



- Made from the Biggest potatoes, Our SLF Fries are perfectly SUPER LONG, Premium & Super Crunchy in Texture & Taste. And Provides Premium Servings.

Ingredients;

Potatoes, Refined Cooking Oil

Packing Details;

2 kg X 6 Bags=12kg/case

2.5kg X 5 Bags=12.5kg/case

Super long



Crinkle Fries



- Designed and Cut uniquely, To add different experience to every Bite of your Dish.

Ingredients;

Potatoes, Refined Cooking Oil

Packing Details;

1 kg X 12 Bags=12kg/case

2.5kg X 5 Bags=12.5kg/case



Extra Crispy Fries



- Our Extra Crispy Fries are 5x Crispier than regular uncoated fries, And comes with extra crunchy golden crust making it an ideal takeaway.



Ingredients;

Potatoes,

Batter(Potato Starch, Rice Flour& Potato Dextrin)

Salt, Refined Cooking Oil

Packing Details;

1 kg X 12 Bags=12kg/case

2.5kg X 5 Bags=12.5kg/case

Skin On Fries



- Our Skin On Fries will give you aroma of fresh potatoes, And comes with crunchy skin with golden crust texture, with unique Taste.

Ingredients;

Potatoes, Refined Cooking Oil

Packing Details;

1 kg X 12 Bags=12kg/case

2.5kg X 5 Bags=12.5kg/case



Seasoning Fries



- Take your meal from drab to fab with our Seasoning Fries, We Provide Different Seasonings as per countries Tastes to serve our Customers Bite With joy of the Flavours.

Ingredients;

Potatoes, Red Chilli Flakes, Black Pepper, Fenugreek, Corn Flour, Herbs & Condiments, Refined Cooking Oil

Packing Details;

400g X 30Bags=12kg/case

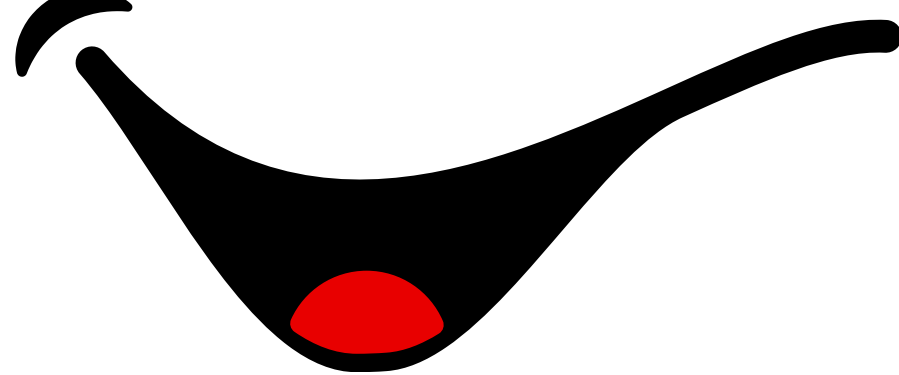
1 kg X 12 Bags=12kg/case

2.5kg X 5 Bags=12.5kg/case



Instafrys

We're Fresh! We're Pure!



Global

Presence





Office : Euphona Biosprills Pvt. Ltd.,
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Rajkot - 360370, Gujarat, INDIA

Factory : INDO EB Foods LLP, Survey No.:
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