

New Arrivals



Crinkle Cut Fries



Steak Fries

SERVICES WE PROVIDE



Superior Quality

We committed to process safe, hygienic and superior quality french fries to the satisfaction of customers' requirement by using quality raw materials, strict hygienic conditions and product stored in well maintained temperature holding freezers and proper testing procedures with the team of qualified and trained personnel.



HACCP

We are HACCP accredited. We also strive to improve on the processes continually by communicating with suppliers and customers and by meeting National, International, statutory and regulatory food safety requirements



Halal Certified

Our products and production facility is Halal certified.



Delivery 24/7 days

Safe and secure delivery service throughout Victoria.



Interstate Delivery

7 days delivery service to interstate provided

golden Fries

BEST IN TOWN

www.goldenfries.com.au

FREE ENQUIRIES ON

03 9973 4915

03 9458 1098

0424 146 061

0452 503 262



Superior
Quality



Superior Quality

HACCP

Delivery 24/7 days

Halal Certified

Kosher Certified

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7 MM FRENCH FRIES



BENEFITS

- More fries per serve/kg prompting more servable portions.
- Incredible fresh looking surface.
- Uniform brilliant shade.

PREPARATION

- Cook from Frozen. For different quantities adjust cooking time accordingly, do not over cook.
- Deep Fry: Preheat oil to 180°C. Cook half basket of Golden French Fries for about 2-3 minutes until light golden colour.
- Relish Fries anytime you want.

STORAGE

- Keep frozen at -18°C or below.
- Do not refreeze.
- Shelf Life 24 Months.

13 MM FRENCH FRIES



BENEFITS

More fries per serve/kg prompting more servable portions.
Incredible fresh looking surface.
Uniform brilliant shade.

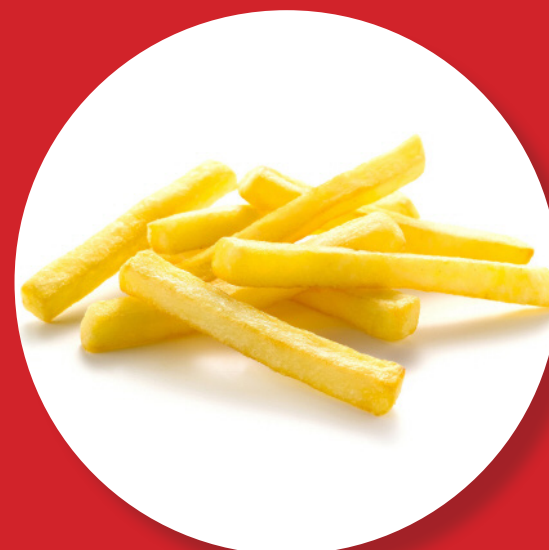
PREPARATION

Cook from Frozen. For different quantities adjust cooking time accordingly, do not over cook.
Deep Fry: Preheat oil to 180°C. Cook half basket of Golden French Fries for about 2-3 minutes until light golden colour.
Relish Fries anytime you want.

STORAGE

Keep frozen at -18°C or below.
Do not refreeze.
Shelf Life 24 Months.

10 MM FRENCH FRIES



BENEFITS

- More fries per serve/kg prompting more servable portions.
- Incredible fresh looking surface.
- Uniform brilliant shade.

PREPARATION

- Cook from Frozen. For different quantities adjust cooking time accordingly, do not over cook.
- Deep Fry: Preheat oil to 180°C. Cook half basket of Golden French Fries for about 3-4 minutes until light golden colour.
- Relish Fries anytime you want.

STORAGE

- Keep frozen at -18°C or below.
- Do not refreeze.
- Shelf Life 24 Months.

15 MM FRENCH FRIES

BENEFITS

- High yield and superior taste.
- Fine cut in thick size.
- Light Golden tempting shades.

PREPARATION

- Cook from Frozen. For different quantities adjust cooking time accordingly, do not over cook.
- Deep Fry: Preheat oil to 180°C. Cook half basket of Golden French Fries for about 4-5 minutes until light golden colour.
- Relish Fries anytime you want.

STORAGE

- Keep frozen at -18°C or below.
- Do not refreeze.
- Shelf Life 24 Months.

