Straight from the Farm to the Kettle to You

















Seasonal Specialties



All of our chips are GLUTEN-FREE KETTLE COOKED ALL NATURAL NUT-FREE



ROUTE 11 POTATO CHIPS . 11 EDWARDS WAY . MOUNT JACKSON, VA 22842 . www.rtll.com (540) 477-9664 . (800) 294-7783 . FAX (540) 477-2301



In 1992, we fired up our first little cooker and started making chips in an old feedstore in the Shenandoah Valley

of Virginia. Our original quest was to pay tribute to the most popular snack food in the USA, by just trying to make an excellent potato chip. Our recipe is simple: good potatoes, high quality oil and unusually delicious seasonings. It even amazes us that something so simple can be so good.

We cook our chips Kettle-Style, which is the old traditional way of making potato chips. The process is slow, but the result is a true potato chip with crunch and character. Our chips are really made-to-order, so customers can get the freshest product on the market. We practice lean manufacturing, we're maniacal about recycling, and dedicated to keeping our facility clean and beautiful.

Relative to the rest of the snack world, we are still small potatoes. And that's exactly how we like it. This small size affords a chipper attention to detail, turning what is usually mass produced by machines, into a fine art. Try the chips and see for yourself!

INGREDIENTS:

Select Potatoes, expeller pressed high oleic sunflower oil, salt or seasonings.

SUGGESTED APPLICATIONS:

Great for delis, foodservice, specialty food stores, natural food stores, grocery, catering, corporate gifts, and hotel mini-bars.



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