

Straight from the Farm to the Kettle to You



Route 11 Potato Chips



Seasonal Specialties



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





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 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.

6 oz Bags

LIGHTLY SALTED 6oz



BARBEQUE 6oz



DILL PICKLE 6oz



SALT & VINEGAR 6oz



CHESAPEAKE CRAB 6oz



SOUR CREAM & CHIVE 6oz



SWEET POTATO 5oz



MAMA ZUMA'S REVENGE 6oz



SALT & PEPPER 6oz



2 oz Bags

LIGHTLY SALTED 2oz



BARBEQUE 2oz



DILL PICKLE 2oz



SALT & VINEGAR 2oz



CHESAPEAKE CRAB 2oz



SOUR CREAM & CHIVE 2oz



MAMA ZUMA'S REVENGE 2oz



SWEET POTATO 1.5oz



TABARD FARM YUKON GOLD 2oz



SALT & PEPPER 2oz



1 oz Bags

LIGHTLY SALTED 1oz



DILL PICKLE 1

