



Here at Route 11, we consider ourselves traditionalists when it comes to cooking potato chips. We cook in small batches. This cooking style takes more time, but give us the opportunity to create a chip that is undoable on a larger scale. Our methods and high quality ingredients make an exceptional chip with uncommon character. In our opinion, a great chip has a good crunch, without being too hard. A nice golden color and a body with plenty of curl are a must. With every crunch, potato flavor bursts forth. Every day, our staff works diligently to maintain the high standards of production that we have established for ourselves over the years. We use only the best ingredients -- such as 100% expeller-pressed high-oleic sunflower oil and all-natural, unrefined Real Salt. We don't take short cuts. We opt to take our time to produce a very unique potato chip. Yep, unhurried potatoes™. We're also sticklers for cleanliness. Our entire production facility is steam cleaned and disinfected on a nightly basis. More than one industry inspector has quipped, that they could enjoy a meal off of our floor.

