

POTATO CORNER NUTRITION FACTS

POTATO CORNER NUTRITION FACTS PROVIDE VALUABLE INSIGHTS INTO THE NUTRITIONAL CONTENT OF ONE OF THE MOST POPULAR SNACK OPTIONS WORLDWIDE. UNDERSTANDING THESE FACTS IS ESSENTIAL FOR INDIVIDUALS WHO WANT TO MAKE INFORMED DIETARY CHOICES WHILE ENJOYING FLAVORFUL TREATS. POTATO CORNER IS RENOWNED FOR ITS CRISPY, SEASONED FRIES THAT COME IN A VARIETY OF FLAVORS, MAKING IT A FAVORITE AMONG MANY. THIS ARTICLE EXPLORES THE DETAILED NUTRITIONAL COMPOSITION OF POTATO CORNER FRIES, INCLUDING CALORIES, MACRONUTRIENTS, VITAMINS, AND MINERALS. ADDITIONALLY, IT COVERS THE IMPACT OF DIFFERENT FLAVOR COATINGS AND SERVING SIZES ON NUTRITIONAL VALUES. READERS WILL GAIN A COMPREHENSIVE UNDERSTANDING OF HOW POTATO CORNER FITS INTO A BALANCED DIET AND WHAT TO CONSIDER WHEN INDULGING. THE FOLLOWING SECTIONS WILL DELVE INTO THE ESSENTIAL POTATO CORNER NUTRITION FACTS, FLAVOR VARIATIONS, HEALTH CONSIDERATIONS, AND PRACTICAL TIPS FOR CONSUMPTION.

- OVERVIEW OF POTATO CORNER NUTRITION FACTS
- MACRONUTRIENT BREAKDOWN
- MICRONUTRIENTS AND VITAMINS
- IMPACT OF FLAVOR VARIATIONS ON NUTRITION
- HEALTH CONSIDERATIONS AND DIETARY TIPS

OVERVIEW OF POTATO CORNER NUTRITION FACTS

POTATO CORNER OFFERS A VARIETY OF SEASONED FRIES THAT ARE WIDELY ENJOYED FOR THEIR CRISPY TEXTURE AND FLAVORFUL COATINGS. THE BASIC NUTRITIONAL PROFILE OF POTATO CORNER FRIES INCLUDES CALORIES, FATS, CARBOHYDRATES, AND PROTEINS, ALL OF WHICH ARE INFLUENCED BY THE PREPARATION METHOD AND SEASONING CHOICES. TYPICALLY, POTATO CORNER FRIES ARE DEEP-FRIED, WHICH CONTRIBUTES TO THEIR CALORIE AND FAT CONTENT. UNDERSTANDING THE GENERAL NUTRITION FACTS HELPS CONSUMERS GAUGE HOW THESE FRIES FIT INTO THEIR DAILY NUTRITIONAL NEEDS. IN THIS SECTION, THE FOCUS IS ON THE STANDARD SERVING SIZE AND THE CORE NUTRITIONAL COMPONENTS PRESENT IN POTATO CORNER FRIES.

SERVING SIZE AND CALORIC CONTENT

THE STANDARD SERVING SIZE OF POTATO CORNER FRIES USUALLY RANGES BETWEEN 100 TO 150 GRAMS, DEPENDING ON THE LOCATION AND PORTION ORDERED. ON AVERAGE, A SINGLE SERVING CONTAINS APPROXIMATELY 300 TO 400 CALORIES. THESE CALORIES PRIMARILY COME FROM CARBOHYDRATES AND FATS, DUE TO THE POTATO BASE AND FRYING OIL. THE CALORIC DENSITY MAKES POTATO CORNER FRIES A HIGH-ENERGY SNACK, WHICH IS IMPORTANT TO CONSIDER FOR INDIVIDUALS MONITORING THEIR CALORIE INTAKE. KNOWING THE SERVING SIZE AND CALORIE CONTENT IS THE FIRST STEP IN UNDERSTANDING THE OVERALL POTATO CORNER NUTRITION FACTS.

BASIC NUTRITIONAL COMPONENTS

POTATO CORNER FRIES CONTAIN ESSENTIAL MACRONUTRIENTS THAT CONTRIBUTE TO ENERGY AND BODY FUNCTION. THESE INCLUDE:

- **CARBOHYDRATES:** POTATOES ARE NATURALLY RICH IN CARBOHYDRATES, WHICH PROVIDE ENERGY. THE FRIES TYPICALLY CONTAIN 40-50 GRAMS OF CARBOHYDRATES PER SERVING.
- **FATS:** DUE TO DEEP-FRYING, THE FAT CONTENT RANGES FROM 15 TO 20 GRAMS PER SERVING, INCLUDING BOTH

SATURATED AND UNSATURATED FATS.

- **PROTEINS:** POTATO CORNER FRIES CONTAIN A MODEST AMOUNT OF PROTEIN, GENERALLY AROUND 3 TO 5 GRAMS PER SERVING.

MACRONUTRIENT BREAKDOWN

EXAMINING THE MACRONUTRIENT PROFILE OF POTATO CORNER FRIES PROVIDES INSIGHT INTO THEIR ENERGY CONTRIBUTION AND SATIETY POTENTIAL. MACRONUTRIENTS INCLUDE CARBOHYDRATES, FATS, AND PROTEINS, EACH PLAYING DISTINCT ROLES IN THE BODY'S METABOLISM AND HEALTH.

CARBOHYDRATES

POTATO CORNER FRIES ARE A SIGNIFICANT SOURCE OF CARBOHYDRATES, MAINLY IN THE FORM OF STARCHES DERIVED FROM POTATOES. THESE CARBOHYDRATES SERVE AS THE PRIMARY ENERGY SOURCE IN THE FRIES. ADDITIONALLY, THE SEASONING DOES NOT TYPICALLY ADD SIGNIFICANT CARBOHYDRATE CONTENT, ALTHOUGH SOME FLAVORED COATINGS MAY CONTRIBUTE MINOR AMOUNTS OF SUGARS OR OTHER CARBOHYDRATES.

FATS

THE FRYING PROCESS IS RESPONSIBLE FOR THE NOTABLE FAT CONTENT OF POTATO CORNER FRIES. THE OIL USED FOR FRYING CONTRIBUTES BOTH SATURATED AND UNSATURATED FATS, WHICH AFFECT THE OVERALL HEALTH PROFILE. WHILE UNSATURATED FATS ARE CONSIDERED HEART-HEALTHY, SATURATED FATS SHOULD BE CONSUMED IN MODERATION. THE PRESENCE OF FATS ENHANCES FLAVOR AND TEXTURE BUT ALSO INCREASES THE CALORIE DENSITY OF THE FRIES.

PROTEINS

ALTHOUGH POTATOES CONTAIN SOME PROTEIN, THE AMOUNT IN POTATO CORNER FRIES IS RELATIVELY LOW COMPARED TO CARBOHYDRATES AND FATS. THE SEASONING BLENDS TYPICALLY DO NOT ADD SIGNIFICANT PROTEIN. AS A RESULT, THESE FRIES ARE NOT A PRIMARY PROTEIN SOURCE BUT MAY COMPLEMENT OTHER PROTEIN-RICH FOODS IN A MEAL.

MICRONUTRIENTS AND VITAMINS

IN ADDITION TO MACRONUTRIENTS, POTATO CORNER FRIES PROVIDE VARIOUS MICRONUTRIENTS, INCLUDING VITAMINS AND MINERALS. WHILE THE FRYING PROCESS CAN REDUCE SOME VITAMIN CONTENT, POTATOES INHERENTLY CONTAIN BENEFICIAL NUTRIENTS THAT CONTRIBUTE TO OVERALL HEALTH.

VITAMINS PRESENT IN POTATO CORNER FRIES

POTATOES ARE A SOURCE OF SEVERAL VITAMINS SUCH AS VITAMIN C, VITAMIN B6, AND SMALL AMOUNTS OF OTHER B VITAMINS. HOWEVER, VITAMIN C IS SENSITIVE TO HEAT AND MAY BE DIMINISHED DURING FRYING. VITAMIN B6 REMAINS RELATIVELY STABLE AND IS INVOLVED IN METABOLISM AND BRAIN HEALTH.

MINERAL CONTENT

POTATO CORNER FRIES CONTAIN MINERALS LIKE POTASSIUM, MAGNESIUM, AND IRON. POTASSIUM IS ABUNDANT IN POTATOES

AND SUPPORTS MUSCLE FUNCTION AND CARDIOVASCULAR HEALTH. THE MINERAL CONTENT CAN VARY BASED ON SEASONING AND PREPARATION METHODS.

IMPACT OF SEASONINGS ON MICRONUTRIENTS

THE SEASONING BLENDS USED BY POTATO CORNER MAY INCLUDE ADDITIONAL INGREDIENTS SUCH AS SALT, CHEESE POWDER, OR HERBS, WHICH CAN INFLUENCE MICRONUTRIENT LEVELS. FOR INSTANCE, CHEESE-FLAVORED COATINGS MAY ADD CALCIUM, WHILE SALT INCREASES SODIUM CONTENT SIGNIFICANTLY, WHICH IS IMPORTANT FOR CONSUMERS TO MONITOR.

IMPACT OF FLAVOR VARIATIONS ON NUTRITION

POTATO CORNER OFFERS A RANGE OF FLAVORS, EACH AFFECTING THE NUTRITIONAL PROFILE DIFFERENTLY. POPULAR FLAVORS INCLUDE CHEESE, BARBECUE, SOUR CREAM AND ONION, AND MORE. UNDERSTANDING HOW THESE VARIATIONS IMPACT POTATO CORNER NUTRITION FACTS IS CRITICAL FOR ACCURATE DIETARY PLANNING.

CALORIC DIFFERENCES AMONG FLAVORS

FLAVORED COATINGS TYPICALLY ADD EXTRA CALORIES DUE TO ADDITIONAL INGREDIENTS LIKE CHEESE POWDERS OR SUGAR-BASED SEASONINGS. FOR EXAMPLE, CHEESE FLAVOR FRIES MAY HAVE AN EXTRA 50 TO 70 CALORIES PER SERVING COMPARED TO THE ORIGINAL SALTED FRIES. BARBECUE AND SOUR CREAM AND ONION FLAVORS MAY ALSO VARY IN CALORIC CONTENT DEPENDING ON THEIR SEASONING COMPOSITION.

SODIUM AND SUGAR CONTENT

FLAVOR VARIATIONS OFTEN CONTRIBUTE TO INCREASED SODIUM LEVELS, ESPECIALLY IN SAVORY AND BARBECUE OPTIONS. HIGH SODIUM INTAKE IS LINKED TO HEALTH RISKS SUCH AS HYPERTENSION, MAKING IT ESSENTIAL TO ACCOUNT FOR THIS WHEN CONSUMING FLAVORED FRIES. SOME FLAVORS MAY ALSO CONTAIN ADDED SUGARS, WHICH CONTRIBUTE TO THE TOTAL CARBOHYDRATE CONTENT.

ALLERGENS AND ADDITIVES

CERTAIN FLAVOR COATINGS CONTAIN ALLERGENS SUCH AS DAIRY OR GLUTEN, WHICH ARE RELEVANT FOR INDIVIDUALS WITH SENSITIVITIES OR ALLERGIES. ADDITIONALLY, ADDITIVES AND PRESERVATIVES USED IN FLAVORING CAN AFFECT THE NUTRITIONAL AND HEALTH PROFILE OF THE FRIES.

HEALTH CONSIDERATIONS AND DIETARY TIPS

WHILE POTATO CORNER FRIES ARE A FLAVORFUL AND CONVENIENT SNACK, IT IS IMPORTANT TO CONSIDER THEIR NUTRITIONAL IMPLICATIONS WITHIN THE CONTEXT OF A BALANCED DIET. AWARENESS OF POTATO CORNER NUTRITION FACTS SUPPORTS BETTER HEALTH DECISIONS AND PORTION CONTROL.

MODERATION AND PORTION CONTROL

DUE TO THE HIGH CALORIE AND FAT CONTENT, MODERATION IS KEY WHEN CONSUMING POTATO CORNER FRIES. LIMITING INTAKE TO OCCASIONAL TREATS AND BALANCING WITH NUTRIENT-DENSE FOODS CAN HELP MAINTAIN OVERALL DIETARY QUALITY. PORTION CONTROL IS ESSENTIAL TO AVOID EXCESSIVE CALORIE CONSUMPTION.

BALANCING WITH NUTRIENT-DENSE FOODS

PAIRING POTATO CORNER FRIES WITH LEAN PROTEINS, VEGETABLES, AND WHOLE GRAINS ENHANCES MEAL NUTRITIONAL VALUE. THIS APPROACH HELPS OFFSET THE HIGHER FAT AND SODIUM CONTENT OF THE FRIES WHILE PROMOTING SATIETY AND NUTRIENT ADEQUACY.

CONSIDERATIONS FOR SPECIAL DIETS

INDIVIDUALS FOLLOWING SPECIFIC DIETARY PLANS, SUCH AS LOW-SODIUM, LOW-FAT, OR ALLERGEN-FREE DIETS, SHOULD CAREFULLY EVALUATE POTATO CORNER NUTRITION FACTS BEFORE CONSUMPTION. CUSTOMIZING ORDERS BY CHOOSING LESS SEASONED OPTIONS OR SMALLER PORTIONS CAN AID IN ADHERENCE TO DIETARY RESTRICTIONS.

SUMMARY OF KEY NUTRITIONAL TAKEAWAYS

- POTATO CORNER FRIES ARE CALORIE-DENSE DUE TO FRYING AND SEASONING.
- THEY ARE HIGH IN CARBOHYDRATES AND FATS, WITH MODERATE PROTEIN CONTENT.
- FLAVORED VARIETIES ADD CALORIES, SODIUM, AND POTENTIAL ALLERGENS.
- MICRONUTRIENTS LIKE POTASSIUM AND VITAMIN B₆ ARE PRESENT BUT MAY BE REDUCED BY COOKING.
- MODERATION AND BALANCED EATING ARE RECOMMENDED FOR HEALTH-CONSCIOUS CONSUMERS.

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE MAIN NUTRITIONAL COMPONENTS OF POTATO CORNER FRIES?

POTATO CORNER FRIES PRIMARILY CONTAIN CARBOHYDRATES FROM POTATOES, FATS FROM COOKING OIL, AND A SMALL AMOUNT OF PROTEIN. THEY ALSO PROVIDE CALORIES MAINLY FROM STARCH AND ADDED FATS.

HOW MANY CALORIES ARE IN A REGULAR SERVING OF POTATO CORNER FRIES?

A REGULAR SERVING OF POTATO CORNER FRIES TYPICALLY CONTAINS AROUND 300 TO 400 CALORIES, DEPENDING ON THE FLAVOR AND PORTION SIZE.

ARE POTATO CORNER FRIES HIGH IN FAT?

YES, POTATO CORNER FRIES ARE RELATIVELY HIGH IN FAT DUE TO THE DEEP-FRYING PROCESS AND THE FLAVORED COATINGS, WHICH CAN ADD ADDITIONAL OILS AND FATS.

DO POTATO CORNER FRIES CONTAIN ANY SIGNIFICANT VITAMINS OR MINERALS?

POTATO CORNER FRIES CONTAIN SMALL AMOUNTS OF VITAMINS AND MINERALS SUCH AS VITAMIN C AND POTASSIUM FROM THE POTATOES, BUT THE LEVELS ARE GENERALLY NOT VERY HIGH.

IS POTATO CORNER'S CHEESE FLAVOR HIGH IN SODIUM?

YES, THE CHEESE FLAVOR SEASONING ON POTATO CORNER FRIES TENDS TO BE HIGH IN SODIUM, WHICH CONTRIBUTES TO THE OVERALL SALT CONTENT OF THE SNACK.

ARE POTATO CORNER FRIES GLUTEN-FREE?

POTATO CORNER FRIES ARE MADE FROM POTATOES, WHICH ARE NATURALLY GLUTEN-FREE, BUT SOME FLAVORED SEASONINGS MAY CONTAIN GLUTEN. IT'S BEST TO CHECK WITH THE VENDOR FOR SPECIFIC FLAVOR INGREDIENTS.

CAN POTATO CORNER FRIES BE CONSIDERED A HEALTHY SNACK?

POTATO CORNER FRIES ARE GENERALLY CONSIDERED A TREAT OR INDULGENT SNACK RATHER THAN A HEALTHY OPTION DUE TO THEIR HIGH FAT, CALORIE, AND SODIUM CONTENT.

DO POTATO CORNER FRIES CONTAIN ANY TRANS FATS?

POTATO CORNER FRIES ARE USUALLY FRIED IN OILS THAT MAY CONTAIN TRANS FATS, BUT MANY OUTLETS NOW USE HEALTHIER OILS. IT'S ADVISABLE TO CHECK WITH THE SPECIFIC LOCATION FOR DETAILS ON THEIR FRYING OIL.

HOW DOES THE NUTRITIONAL CONTENT VARY BETWEEN DIFFERENT POTATO CORNER FLAVORS?

DIFFERENT POTATO CORNER FLAVORS HAVE VARYING NUTRITIONAL PROFILES MAINLY DUE TO THE SEASONING POWDERS USED, WHICH CAN INCREASE SODIUM, SUGAR, OR FAT CONTENT DEPENDING ON THE FLAVOR.

ADDITIONAL RESOURCES

1. *UNDERSTANDING POTATO CORNER: A NUTRITIONAL GUIDE*

THIS BOOK DELVES INTO THE NUTRITIONAL FACTS BEHIND POTATO CORNER'S POPULAR MENU ITEMS. IT BREAKS DOWN CALORIES, FATS, CARBOHYDRATES, AND PROTEIN CONTENT, HELPING READERS MAKE INFORMED CHOICES. PERFECT FOR HEALTH-CONSCIOUS FANS OF THE BRAND, IT ALSO SUGGESTS HEALTHIER ALTERNATIVES AND PORTION CONTROL TIPS.

2. *THE SCIENCE OF SEASONED FRIES: NUTRITION AND FLAVOR*

EXPLORE HOW SEASONING IMPACTS THE NUTRITIONAL VALUE OF FRIES, WITH A SPECIAL FOCUS ON POTATO CORNER'S UNIQUE FLAVORS. THIS BOOK EXPLAINS THE BALANCE BETWEEN TASTE AND HEALTH, ANALYZING SODIUM LEVELS AND ADDITIVES. IT'S AN INSIGHTFUL READ FOR THOSE CURIOUS ABOUT WHAT GOES INTO THEIR FAVORITE SNACKS.

3. *POTATO CORNER AND THE ART OF BALANCED SNACKING*

LEARN HOW TO ENJOY POTATO CORNER TREATS WITHOUT COMPROMISING YOUR DIET. THIS GUIDE OFFERS NUTRITIONAL FACTS ALONGSIDE PRACTICAL ADVICE ON BALANCING INDULGENT SNACKS WITH EVERYDAY MEALS. IT ALSO COVERS THE ROLE OF PORTION SIZES AND NUTRIENT TIMING FOR OPTIMAL HEALTH.

4. *FROM FARM TO TABLE: THE NUTRITIONAL JOURNEY OF POTATO CORNER FRIES*

DISCOVER THE ORIGIN OF POTATO CORNER'S INGREDIENTS AND HOW THEY CONTRIBUTE TO THE FINAL NUTRITIONAL PROFILE. THIS BOOK TRACES POTATOES FROM CULTIVATION TO PREPARATION, HIGHLIGHTING QUALITY CONTROL AND NUTRITIONAL PRESERVATION. IT'S IDEAL FOR READERS INTERESTED IN FOOD SOURCING AND NUTRIENT RETENTION.

5. *HEALTHY EATING WITH POTATO CORNER: MYTHS AND FACTS*

THIS BOOK ADDRESSES COMMON MISCONCEPTIONS ABOUT POTATO CORNER'S MENU NUTRITION. IT PROVIDES EVIDENCE-BASED FACTS TO HELP READERS DISCERN BETWEEN MYTH AND REALITY. FEATURING EXPERT COMMENTARY, IT ENCOURAGES MINDFUL EATING HABITS WITHOUT SACRIFICING ENJOYMENT.

6. *CALORIES AND CRAVINGS: MANAGING POTATO CORNER INDULGENCES*

A PRACTICAL GUIDE TO UNDERSTANDING AND MANAGING CALORIE INTAKE FROM POTATO CORNER SNACKS. IT OFFERS

STRATEGIES FOR SATISFYING CRAVINGS WHILE MAINTAINING A HEALTHY DIET. READERS WILL FIND MEAL PLANS AND SNACK ALTERNATIVES TO KEEP THEIR NUTRITION GOALS ON TRACK.

7. *POTATO CORNER'S NUTRITIONAL IMPACT ON ACTIVE LIFESTYLES*

TAILORED FOR ATHLETES AND ACTIVE INDIVIDUALS, THIS BOOK EVALUATES HOW POTATO CORNER'S FOODS FIT INTO VARIOUS FITNESS REGIMES. IT ANALYZES MACRONUTRIENT CONTENT AND TIMING FOR OPTIMAL ENERGY AND RECOVERY. THE BOOK ALSO INCLUDES RECIPES AND MODIFICATIONS FOR ENHANCED NUTRITIONAL VALUE.

8. *DECODING THE LABEL: NUTRITIONAL INFORMATION OF POTATO CORNER PRODUCTS*

THIS COMPREHENSIVE GUIDE TEACHES READERS HOW TO READ AND UNDERSTAND THE NUTRITIONAL LABELS OF POTATO CORNER'S OFFERINGS. IT EXPLAINS KEY TERMS AND NUMBERS, EMPOWERING CONSUMERS TO MAKE HEALTHIER CHOICES. TIPS ON COMPARING PRODUCTS AND IDENTIFYING HIDDEN INGREDIENTS ARE ALSO INCLUDED.

9. *NUTRITION AND FLAVOR FUSION: THE POTATO CORNER EXPERIENCE*

EXPLORE THE INTERSECTION OF TASTE AND NUTRITION IN POTATO CORNER'S MENU. THIS BOOK HIGHLIGHTS HOW FLAVOR INNOVATION CAN COEXIST WITH NUTRITIONAL AWARENESS. IT FEATURES INTERVIEWS WITH CHEFS AND NUTRITIONISTS WHO COLLABORATED TO CREATE A BALANCED SNACKING EXPERIENCE.

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potato corner nutrition facts: Rich Food, Poor Food Mira Calton, CN, FAAIM, DCCN, CPFC, BCIH , Jayson B. Calton, PhD, FAAIM, DCCN, CISSN, BCIH, ROHP, 2013-02-26 Do you get confused while poring over labels at the grocery store, trying to determine the healthiest options? What makes one box of cereal better for you than another, and how are we supposed to decipher the extensive lists of mysterious ingredients on every package, and then determine whether they are safe or toxic to your family's health? With nearly 40,000 items populating the average supermarket today, the Rich Food Poor Food - Grocery Purchasing System (GPS), is a unique guide that steers the consumer through the grocery store aisles, directing them to health enhancing Rich Food options while avoiding health detracting Poor Food ones. Rich Food, Poor Food is unique in the grocery store guide arena in that rather than rating a particular food using calories, sodium, or fat as the main criteria, it identifies the products that contain wholesome, micronutrient-rich ingredients that health-conscious shoppers are looking for, like wild caught fish, grass-fed beef, raw/organic cheese, organic meats, pastured eggs and dairy, organic produce and sprouted grains, nuts and seeds, while avoiding over 150 common unwanted Poor Food ingredients such as sugar, high fructose corn syrup, refined flour, GMOs, MSG, artificial colors, flavors and sweeteners, pesticides, nitrites/ nitrates, gluten, and chemical preservatives like BHA and BHT. So while other food swapping grocery guides may give the green light to eating Kellogg's Fruit Loops with Sprinkles, Oscar Mayer Turkey Bologna and Hostess Twinkies based on their lower calories, sodium, and/or fat levels, you won't find these heavily processed, food-like products identified as Rich Food choices in Rich Food, Poor Food. That doesn't mean this guide to micronutrient-sufficient living leads readers to a boring culinary lifestyle. Quite the contrary! The Caltons offer Rich Food choices in every aisle of the store including

desserts, snacks, sauces, hot dogs, and other fun foods! This indispensable grocery store guide raises the bar on food quality as it takes readers on an aisle-by-aisle tour, teaching them how to identify potentially problematic ingredients, while sharing tips on how to lock in a food's nutritional value during preservation and preparation, save money, and make homemade versions of favorite grocery store staples. Regardless of age, dietary preference or current health, Rich Food, Poor Food turns the grocery store and farmer's market into a micronutrient pharmacy--filling the shopping cart with a natural prescription for better health and longevity.

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