



Item #: 22G

Lamb Weston® Baked Potato Skins

Brand: Lamb Weston® Cut Size: Approx. 10 ct./lb Package Size: 5/3#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. Potato skins are easily prepared in the fryer or oven and have minimal oil absorption and breakage. They're a great appetizer that can be filled with cheese, bacon or mashed for twice baked potatoes.

OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Real baked potato flavor and texture in every bite.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.

NUTRITION AND COOKING METHODS

Serving size: 2 pieces (75g)
Servings per container: About 90

Calories [per serving]: 80

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Amount per Serving		% Daily Value*
Total Fat	0.0g	0%
Saturated Fat	0.0g	0%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	10.0mg	0%
Total Carbohydrate	18.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	19.0mg	0%
Iron	0.53mg	2%
Potassium	380.0mg	8%

Ingredients: Potatoes.

Grade: A Kosher: No Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Convection Oven	10 - 15 min	425°F	Arrange frozen product skin side up, in a single layer on a baking sheet lined with aluminum foil or parchment paper.
Conventional Oven	20 - 25 min	425°F	Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Deep Fry	3 1/2 - 4 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

SHIPPING AND STORAGE

Shipping Information	
Item Number	22G
GTIN	10044979022073
Net Weight	15.0 lb
Gross Weight	17.0 lb
Count Per Pound	12-14
Case Cube	0.97
Ti/Hi	10,10
Country of Origin	US
Shelf Life	720 days

Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at $0^{\circ}F$ or colder.