



Item #: 32Q

Lamb Weston® Private Reserve Steak Cut Skin-On

Brand: Lamb Weston® Private Reserve

Cut Size: 3/8" x 3/4" Steak

Package Size: 6/5#

Lamb Weston® Private Reserve potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. Enjoy this hearty steak cut with a skin-on, hand-cut appearance that provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



Real baked potato flavor and texture in every bite.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



Thick cuts are sturdier and are less prone to breaking than thinner fries.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 7 pieces)

Servings per container: About 160

Calories [per serving]: 110

* 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	3.0g	4%
Saturated Fat	1.0g	5%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	330.0mg	14%
Total Carbohydrate	18.0g	
Dietary Fiber	1.0g	4%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	10.0mg	0%
Iron	0.4mg	2%
Potassium	300.0mg	6%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Salt, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	4 - 4 1/2 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

SHIPPING AND STORAGE

Shipping Information

Item Number	32Q
GTIN	10044979032171
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.13
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.