LambWeston®
SEEING POSSIBILITIES IN POTATOES

Item #: S0032

Lamb Weston® Stealth Fries® Shoestrings

Brand: Lamb Weston® Stealth Fries
Cut Size: 1/4" Shoestrings
Package Size: 6/6# CLR CT

Lamb Weston® Stealth Fries® are invisibly coated to provide the look of traditional fries with twice the hold time. This classic, traditional QSR cut provides more fries per case than thick cut fries and cooks up fast for your operations

OPERATOR BENEFITS

Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

High-quality premium length fries fill up the plate more with fewer strips than budget fries.

Invisibly coated to provide the look of traditional fries with 2x the hold time.

These thin cuts cook up faster than thick cut fries.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 40 pieces)
Servings per container: about 192
Calories [per serving]: 150

* 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	6g	8%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	280mg	12%
Total Carbohydrate	21g	
Dietary Fiber	2g	7%
Total Sugars	less than 1g	
Added Sugars	0g	0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	11mg	0%
Iron	0.36mg	0%
Potassium	200mg	4%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Soybean, Canola, Palm, Sunflower), Modified Food Starch (Potato, Corn, Tapioca), Rice Flour, Salt, Pea Starch, Dextrin, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dextrose, Xanthan Gum.

Grade: A
Kosher: No
Halal: Yes

SHIPPING AND STORAGE

Shipping Information

Item Number	S0032
GTIN	10044979190321
Net Weight	36.0 lb
Gross Weight	39.0 lb
Count Per Pound	N/A
Case Cube	1.52
Ti/Hi	9,7
Country of Origin	US
Shelf Life	540 days

Handling Instructions

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