LambWeston®

SEEING POSSIBILITIES IN POTATOES

Item #: B43

Lamb Weston Seasoned™ 5/16" Thin Regular Cut Skin-On

Brand: Lamb Weston Seasoned™
Cut Size: 5/16" Thin Regular Cut
Package Size: 6/5#

Lamb Weston Seasoned™ fries are sure to delight with a seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout. This versatile fry provides the appeal of a thicker cut with a hand-cut skin-on appearance, while also providing more servings per case and shorter cook times.

OPERATOR BENEFITS

Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.

Stays crispy up to 30 minutes.

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

These thin cuts cook up faster than thick cut fries.

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

Study conducted without packaging.

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
			FOR FOOD SAFETY, FOLLOW COOKING INSTRUCTIONS ON THE PACKAGE. KEEP FROZEN – DO NOT THAW. For food safety, read and follow the cooking instructions as product must reach a minimum of 165F (74C) internal temperature as measured by a food thermometer in several spots.

Deep Fry	2 3/4 - 3 1/4 min	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	20 - 25 minutes	400F (205C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Convection Oven	10 - 12 minutes	400F (205C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.

HANDLING INSTRUCTIONS

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