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Lamb Weston Supreme™ 1/2" Crinkle Cut

Marca: Lamb Weston Supreme™
Tamaño de corte: Corte Ondulado 1/2
Tamaño del paquete: 6/5#

Lamb Weston Supreme™ provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. Enjoy this perfect balance of crispiness and fluffy baked potato texture from this hearty, crispy crinkle cut.

BENEFICIOS DEL OPERADOR



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



Crispy grooves have more edges that provide satisfying, extra crunch.



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



Real baked potato flavor and texture in every bite.

MÉTODOS DE PREPARACIÓN

Clasificación: A
Kosher: No
Halal: Yes

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
			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	3 1/4 - 3 3/4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	25 - 30 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

11 - 13 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.

INSTRUCCIONES DE MANEJO

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