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# Lamb Weston Seasoned™ Super Wedge Cut Original Recipe

Marca: Lamb Weston Seasoned™  
Tamaño de corte: Wedge tamaño 6  
Tamaño del paquete: 6/5#

Lamb Weston Seasoned™ fries are sure to delight with a seasoned batter that keeps fries crispy and craveable - perfect for dine in, drive-through, and takeout. This hearty wedge cut provides a flavorful baked potato experience in every bite while maintaining heat and great potato texture for extended hold times.

## BENEFICIOS DEL OPERADOR



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



Real baked potato flavor and texture in every bite.



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



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



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.

## MÉTODOS DE PREPARACIÓN

Clasificación: A  
Kosher: No  
Halal: No

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	5 1/2 - 6 minutes	345-350F (174-177C)	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.  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	14 - 17 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.