



N.º de artículo: B91

Lamb Weston
Seasoned™ 3/8"
Regular Cut Skin-On
Original Recipe

Marca: Lamb Weston Seasoned™
Tamaño de corte: Corte Regular 3/8
Tamaño del paquete: 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 leading foodservice cut with skin-on, hand-cut appearance provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

BENEFICIOS DEL OPERADOR



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.



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.

MÉTODOS DE PREPARACIÓN

Clasificación: A
Kosher: No
Halal: Yes

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	3 1/4 - 3 3/4 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	10 - 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.