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# Lamb Weston Stealth Fries™ 3/16" Juliennes Skin-On

Marca: Lamb Weston Stealth Fries™  
Tamaño de corte: Corte Delgado 3/16  
Tamaño del paquete: 6/4# STLTH

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This cut is our thinnest and crispiest cut and offers the fastest prep times and maximum plate coverage.

## BENEFICIOS DEL OPERADOR



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



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.

## 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	2 1/4 - 2 3/4 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

7 - 9 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.