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Lamb Weston Supreme™ 3/8" Concertinas™ Yellow Variety

Marca: Lamb Weston Supreme™
Tamaño de corte: Corte ondulado 3/8
Tamaño del paquete: 6/4-1/2#

Lamb Weston Supreme™ provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This Concertinas™ cut is a modern take on classic crinkle cuts with deeper, crispier grooves and ridges. Lightly coated to offer maximum hold time and crispiness.

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: No

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

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|-------------------|-----------------|-------------|--|
| Conventional Oven | 20 - 24 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. |

INSTRUCCIONES DE MANEJO

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