



Item #: S34

## Lamb Weston Stealth Fries™ 1/4" Shoestrings

Brand: Lamb Weston Stealth Fries™  
Cut Size: 1/4" Shoestrings  
Package Size: 6/4-1/2#

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This classic, traditional QSR cut provides more fries per case than thick cut fries and cooks up fast for your operations.

### OPERATOR BENEFITS



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.

### NUTRITION AND COOKING METHODS

**Serving size: 3 oz (84g/about 20 pieces)**  
**Servings per container: About 144**  
**Calories [per serving]: 150**

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Amount per Serving		% Daily Value*
Total Fat	8.0g	10%
Saturated Fat	2.0g	10%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	280.0mg	12%
Total Carbohydrate	19.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	3.0g	
Vitamin D	0.0mcg	0%
Calcium	10.0mg	0%
Iron	0.4mg	2%
Potassium	300.0mg	6%

**Ingredients:** Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Modified Food Starch (Potato, Corn, Tapioca), Rice Flour, Salt, Pea Starch, Dextrin, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dextrose, Xanthan Gum.

**Grade:** A  
**Kosher:** No  
**Halal:** Yes

Cooking Method	Time	Temperature	Additional Instructions
			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 3/4 - 3 1/4 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	7 - 10 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.

## SHIPPING AND STORAGE

### Shipping Information

Item Number	S34
GTIN	10044979019349
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.31
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

### Handling Instructions

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