



Item #: 22G

Lamb Weston® Baked Potato Skins

Brand: Lamb Weston[®] Cut Size: Approx. 10 ct./lb Package Size: 5/3#

Lamb Weston[®] has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. Potato skins are easily prepared in the fryer or oven and have minimal oil absorption and breakage. They're a great appetizer that can be filled with cheese, bacon or mashed for twice baked potatoes.

OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Real baked potato flavor and texture in every bite.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-togo solution right out of the freezer.

COOKING METHODS

Grade: A Kosher: No Halal: No

| 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 | 3 1/2 - 4 minutes | 345-350F (174-177C) | Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full. |
| Conventional Oven | 17 - 20 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. |

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SHIPPING AND STORAGE

| Shipping Information | | |
|----------------------|----------------|--|
| Item Number | 22G | |
| GTIN | 10044979022073 | |
| Net Weight | 15.0 lb | |
| Gross Weight | 17.0 lb | |
| Count Per Pound | 12-14 | |
| Case Cube | 0.97 | |
| Ti/Hi | 10,10 | |
| 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.