



Item #: B03

Lamb Weston® Triangle Hash Brown Patties

Brand: Lamb Weston®
Cut Size: Formed Patty 2.0 oz.
Package Size: 6/5#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. These perfectly portionable hash brown patties are a popular classic for breakfast or anytime of the day and are easy to cook in the oven or fryer.

OPERATOR BENEFITS



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



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.



Heat up and crisp up in the microwave! Also great for back-of-house flexibility to serve re-freshable product.

COOKING METHODS

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	3 - 3 1/2 minutes	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

13 - 15 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	B03
GTIN	10044979002037
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.28
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.