



Item #: C0034

Lamb Weston Colossal
Crisp™ 1/4"
Shoestrings


Brand: Lamb Weston Colossal Crisp™

Cut Size: 1/4" Shoestrings


Package Size: 6/4-1/2#

Lamb Weston Colossal Crisp™ fries are crispy up to 30 minutes with a thick, toasty batter for maximum crispiness on the outside and fluffy potato inside. Deliciously crispy whether eaten on a plate in your restaurant or through takeout and delivery. This classic, traditional QSR cut provides more fries per case than thick cut fries and cooks up fast for your operations.


OPERATOR BENEFITS



Stays crispy up to 30 minutes.



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.

Study conducted without packaging.

COOKING METHODS

Grade: A

Kosher: No

Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	2 1/2 - 3 min	345 - 350°F	<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>

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	8 - 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	C0034
GTIN	10044979030344
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.34
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.