



Item #: L0090

Lamb Weston Sweet
Potato Fries™
CrissCut™

Brand: Lamb Weston®
Cut Size: Waffle Cut Approx. 55 ct/lb
Package Size: 5/3#

Lamb Weston Sweet Potato Fries™ will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. This crispy waffle fry adds uniqueness to your menu with a highly satisfying bite while providing maximum plate coverage.

OPERATOR BENEFITS



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



Twisters and waffle fries are consumers' favorite fries globally!



Crispy grooves have more edges that provide satisfying, extra crunch.



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



Leading the frozen potato industry in innovative technology for over 60 years.

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	1 3/4 - 2 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>

Conventional Oven	18 - 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.
Convection Oven	7 - 9 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	L0090
GTIN	10044979120908
Net Weight	15.0 lb
Gross Weight	17.0 lb
Count Per Pound	N/A
Case Cube	0.97
Ti/Hi	9,11
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.