



Item #: L0094

Lamb Weston® Sweet Potatoes Mini Tater Puffs™

Brand: Lamb Weston®
Cut Size: Formed Approx. 52/lb
Package Size: 6/2-1/2#

Lamb Weston® Sweet Potatoes will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. These mini bite-sized tots portion perfectly, stay hotter longer and can be topped and loaded, baked or fried.

OPERATOR BENEFITS



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



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 refreshable product.



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

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	2 1/4 - 2 3/4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	22 - 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.

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SHIPPING AND STORAGE

Shipping Information		
Item Number	L0094	
GTIN	10044979120946	
Net Weight	15.0 lb	
Gross Weight	17.0 lb	
Count Per Pound	53-59	
Case Cube	0.58	
Ti/Hi	12,12	
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.