



Item #: LW203

# Lamb Weston Crispy on Delivery™ 1/4" Shoestrings Fries

Brand: Lamb Weston Crispy On Delivery™

Cut Size: 1/4" Shoestrings Package Size: 6/4.5#

Lamb Weston Crispy on Delivery™ Fries are crispy up to 30 minutes with a smooth batter for a tender 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
			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 1/2 - 3 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	11 - 13 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 LW203 GTIN 10044979221766 Net Weight 27.0 lb 29.0 lb **Gross Weight** Count Per Pound N/A Case Cube 1.36 Ti/Hi 9,7 **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.