



Item #: Q80

Lamb Weston Private Reserve™ Wedge Cut

Brand: Lamb Weston Private Reserve™

Cut Size: 8-10 Cut Wedge

Package Size: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This 8-cut rustic wedge features optimal plate coverage and great container portioning.

OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



Real baked potato flavor and texture in every bite.



Thick cuts are sturdier and are less prone to breaking than thinner fries.



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.

COOKING METHODS

Grade: A

Kosher: No

Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 3/4 - 4 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	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.
Convection Oven	15 - 18 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	Q80
GTIN	10044979017802
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.08
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.