



Item #: L0095

## Lamb Weston Sweet Potato Fries™ 3/16" Juliennes

Brand: Lamb Weston®

Cut Size: 3/16" Shoestrings

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 thin and crispiest cut offers the fastest prep time plus maximum plate coverage.

### OPERATOR BENEFITS



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



Drive traffic and charge more for these unique products due to their higher perceived value.



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.

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

10 - 12 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.

**HANDLING INSTRUCTIONS**

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.