



Item #: W80

Lamb Weston® 5/16" Thin Cut Skin-On

Brand:
Cut Size: 5/16" Thin Regular Cut
Package Size: 6/5#

This cut is perfect for operators looking for a thinner, higher yielding regular cut. Uncoated grade A fries are designed for operators looking for a traditional, budget friendly fry.

OPERATOR BENEFITS



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.



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

COOKING METHODS

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 1/4 - 3 3/4	345 - 350°F (174 - 177°C)	Deep fry from frozen state. Fill basket 1/2 full.

HANDLING INSTRUCTIONS

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