



Item #: Y1001

Lamb Weston® Supreme 5/16" Thin Regular Cut Skin-On Yellow Variety

Brand: Lamb Weston® Supreme
Cut Size: 5/16" Thin Regular Cut
Package Size: 6/4-1/2#

Lamb Weston® Supreme provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This versatile fry provides the appeal of a thicker cut with a hand-cut skin-on appearance, while also providing more servings per case and shorter cook times.

OPERATOR BENEFITS



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



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
Convection Oven	10 - 12 min	400°F	Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Conventional Oven	20-24 min	400°F	Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Deep Fry	2 1/4 - 2 3/4 min	345 - 350°F	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.