



Item #: A0035

Lamb Weston  
Seasoned™ Tater  
Puffs™  
Seashore-Style™

Brand: Lamb Weston®  
Cut Size: Formed Approx. 52/lb  
Package Size: 6/5#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. These classic bite-sized tots portion perfectly, stay hotter longer and can be topped and loaded, baked, or fried. Lightly seasoned with garlic, cracked pepper, and sea salt.

OPERATOR BENEFITS



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



Heat up and crisp up in the microwave! Also great for back-of-house flexibility to serve re-freshable product.

COOKING METHODS

Grade: A  
Kosher: No  
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	2 1/4 - 2 1/2 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	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	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.