LambWeston®
POSSIBILITIES IN POTATOES

Item #: L8000

Lamb Weston Sweet Potato Fries™ 3/8" x 1/4" Trim Fries

Brand: Lamb Weston®
Cut Size: 3/8" x 1/4" Trim
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 trim cut fry is a unique, thin rectangular shape that stands apart from a regular cut and is lightly coated with a clear batter to offer maximum hold time and crispiness.

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.
- Contains a good source of fiber.*
- Low sodium per serving.

*See nutrition information for fat content.

COOKING METHODS

Grade: A
Kosher: No
Halal: No

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	2 - 2 1/2 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
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	8 - 10 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

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).