



Item #: Y1012

## Lamb Weston Supreme™ 3/8" Regular Cut Skin-On Yellow Variety

**Brand:** Lamb Weston Supreme™  
**Cut Size:** 3/8" 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. Enjoy this leading foodservice cut that provides the perfect balance of crispiness on the outside and a creamy yellow baked potato texture on the inside. Lightly coated to offer maximum hold time and crispiness.

### 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.

### 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 3/4 - 3 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

11 - 13 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.