



N.º de artículo: 32G

Lamb Weston Private Reserve™ 5/16" Thin Regular Cut Skin-On

Marca: Lamb Weston Private Reserve
Tamaño de corte: Corte Regular delgado 5/16
Tamaño del paquete: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. 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.

BENEFICIOS DEL OPERADOR



Crafted with an authentic kitchen-cut appeal and exceptional taste.



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.

MÉTODOS DE PREPARACIÓN

Clasificación: A
Kosher: No
Halal: No

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
			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	3 1/4 - 3 3/4 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.
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INSTRUCCIONES DE MANEJO

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