



N.º de artículo: SS101

Lamb Weston  
Seasoned™  
Seashore-Style™ Chef  
Cut Skin-On

Marca: Lamb Weston Seasoned™  
Tamaño de corte: Chef Cut  
Tamaño del paquete: 6/5#

From mild to wild, Lamb Weston Seasoned™ offers a wide range of flavors for quick and convenient pre-seasoned options. These unique, Seashore-Style™ skin-on, thick-cut fries are seasoned with a perfect blend of sea salt, black pepper and garlic. Their back-of-house appearance are perfect for any location.

BENEFICIOS DEL OPERADOR



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



Stays crispy up to 30 minutes.



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



Thick cuts are sturdier and are less prone to breaking than thinner fries.

Study conducted without packaging.

MÉTODOS DE PREPARACIÓN

Clasificación: A  
Kosher: No  
Halal: No

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	3 1/2 - 4 minutes	345-350F (174-177C)	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.  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	12 - 15 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.
Quick Cook Oven	3 3/4 minutes	500F (260C)	Amount: 6oz (170g). Arrange frozen product in a single layer on a perforated non-stick basket. Place basket on baking stone. Note: Quick cook ovens vary. Adjust cook settings as needed. Ensure internal temperature reaches 165F (74C).
Impingement Oven	8 - 10 minutes	500F (260C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer.

INSTRUCCIONES DE MANEJO

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