



Numéro d'article: 22G

## Lamb Weston® Baked Potato Skins

Marque: Lamb Weston®

Taille de coupe: Approx. 10 ct./lb

Taille de l'emballage: 5/3#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. Potato skins are easily prepared in the fryer or oven and have minimal oil absorption and breakage. They're a great appetizer that can be filled with cheese, bacon or mashed for twice baked potatoes.

### AVANTAGES POUR LES OPÉRATEURS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Real baked potato flavor and texture in every bite.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.

### MODES DE CUISSON

Degré: A  
Casher: No  
Halal: No

Mode de cuisson	Temps	Température	Instructions supplémentaires
			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 1/2 - 4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	17 - 20 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 - 14 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.

EXPÉDITION ET STOCKAGE

Informations relatives à l'expédition

Item Number	22G
GTIN	10044979022073
Net Weight	15.0 lb
Gross Weight	17.0 lb
Count Per Pound	12-14
Case Cube	0.97
Ti/Hi	10,10
Country of Origin	US
Shelf Life	720 days

Instructions de manipulation

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