



Numéro d'article: 32L

Lamb Weston Private Reserve™ 3/8" Regular Cut Skin-On

Marque: Lamb Weston Private Reserve
Taille de coupe: 3/8" Regular Cut
Taille de l'emballage: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This leading foodservice cut with skin-on, hand-cut appearance provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

AVANTAGES POUR LES OPÉRATEURS



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.



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

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	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.

EXPÉDITION ET STOCKAGE

Informations relatives à l'expédition

Item Number	32L
GTIN	10044979032126
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.22
Ti/Hi	9,8
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.