



Numéro d'article: 32Q

Lamb Weston Private Reserve™ Steak Cut Skin-On

Marque: Lamb Weston Private Reserve
Taille de coupe: 3/8" x 3/4" Steak
Taille de l'emballage: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. Enjoy this hearty steak cut with a skin-on, hand-cut appearance that 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.



Real baked potato flavor and texture in every bite.



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.

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	4 - 4 1/2 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	27 - 32 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

14 - 16 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	32Q
GTIN	10044979032171
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.16
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.