



Item #: 02143

## Lamb's Supreme® Oval Hash Brown Patties

Brand: Lamb's Supreme®

Cut Size: Formed Patty 2.25 oz

Package Size: 6/5#

Lamb's Supreme® products deliver premium quality and consistency. These patties are parfried making for fast, convenient prep whether baked or fried. The individually portioned oval patties provide excellent portion control.

### Ingredients

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Dehydrated Potato, Salt, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Grade: A

Kosher: No

### NUTRITION

**Serving size:** 1 patty (64g)

**Servings per container:** About 212

**Calories [per serving]:** 130

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Amount per Serving		% Daily Value*
Total Fat	8.0g	10%
Saturated Fat	2.0g	10%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	250.0mg	11%
Total Carbohydrate	14.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	1.0g	
Vitamin D	0.0mcg	0%
Calcium	8.0mg	0%
Iron	0.72mg	4%
Potassium	220.0mg	4%

### COOKING METHODS

Method	Time	Temperature	Additional Instructions
Convection Oven	14 - 17 min	400°F	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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Conventional Oven	25 - 30 min	400°F	Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Deep Fry	3 - 3 1/2 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

## SHIPPING AND STORAGE

Shipping Information		Product Information	
Net Weight	30 lb	Country of Origin	US
Gross Weight	32 lb	Shelf Life	540 days
Count Per Pound	N/A		
Case Cube	1.22		
Ti/Hi	8,9		

### Handling Instructions

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