



Item #: C55

Lamb Weston® Supreme 5/16" Thin Regular Cut

Brand: Lamb Weston® Supreme
Cut Size: 5/16" Thin Regular Cut
Package Size: 6/5#

Lamb Weston® Supreme provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This versatile fry provides the appeal of a thicker cut but with more servings per case and shorter cook times.

OPERATOR BENEFITS



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



These thin cuts cook up faster than thick cut fries.



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

NUTRITION AND COOKING METHODS

Serving size: 3 oz. (84g/about 15 pieces)
Servings per container: About 160
Calories [per serving]: 120

* 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	3.5g	4%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	20mg	1%
Total Carbohydrate	19g	
Dietary Fiber	2g	7%
Total Sugars	less than 1g	
Added Sugars	0g	0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.5mg	2%
Potassium	340mg	6%

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

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
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

Item Number	C55
GTIN	10044979003553
Net Weight	30 lb
Gross Weight	32 lb
Count Per Pound	N/A
Case Cube	1.27
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

Handling Instructions

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