



Item #: F90

Lamb Weston® Home Browns™ Lightly Seasoned and Chopped Potatoes

Brand: Lamb Weston®
Cut Size: Formed Patty 2.25 oz.
Package Size: 12/45 OZ

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. These perfectly portionable hash brown patties are a popular classic for breakfast or anytime of the day and are easy to cook in the oven or fryer.

OPERATOR BENEFITS



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



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.

NUTRITION AND COOKING METHODS

Serving size: 1 patty (64g) Servings per container: 20 Calories [per serving]: 140

* 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	270.0mg	12%
Total Carbohydrate	13.0g	
Dietary Fiber	1.0g	4%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.54mcg	2%
Calcium	13.0mg	0%
Iron	0.33mg	0%
Potassium	270.0mg	4%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Salt, Dehydrated Potatoes, Enriched Wheat Flour (Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Potassium Sorbate (to maintain freshness), Disodium Dihydrogen Pyrophosphate(to promote color retention), Dextrose, Natural Flavor.CONTAINS: WHEAT

Grade: A Kosher: Yes Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
			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.
Conventional Oven	25 - 30 minutes	425F (218C).	Full Baking Sheet (11 servings or more): 25 - 30 minutes. Half Baking Sheet (about 6 servings): 18 - 21 minutes. Preheat Conventional Oven to 425F (218C). Spread desired quantity of frozen potatoes evenly across an 11" X 17" baking sheet lined with aluminum foil or parchment paper. Bake according to the chart below; turning potatoes over halfway through the baking time.
Quick Cook Oven	2 3-4 minutes	500F (260C)	Amount: 2 Hash Brown Patties. Arrange frozen product in a single layer on a perforated non-stick basket. NOTE: Quick Cook Ovens vary. Adjust cook settings as needed. Ensure internal temperature reaches 165F (74C).
Quick Cook Oven	3 1/2 minutes	500F (260C)	Amount: 2 Hash Brown Patties. Arrange frozen product in a single layer on a perforated non-stick basket. NOTE: Quick Cook Ovens vary. Adjust cook settings as needed. Ensure internal temperature reaches 165F (74C).
Grill	12 minutes	400F (205C)	Amount: 10 Hash Brown Patties. Preheat the Griddle/Flat Top Grill to 400F (205C). Evenly spread 10 frozen patties across cooking surface in a single layer. Cook for 6 minutes, turn patties over, and cook an additional 6 minutes. CAUTION: Frozen food ma
Stovetop Skillet/Pan Fry	10 minutes	Medium-High Heat	Amount: Single Layer. Preheat 2 tablespoons of vegetable oil in a 12" non-stick skillet. Evenly spread frozen patties across cooking surface in a single layer. Cook for 5 minutes, turn patties over, and cook an additional 5 minutes. CAUTION: Froze
Air Fryer	10 - 12 minutes	390F (199C)	Amount: Single Layer. Preheat air fryer. Fill air fryer basket in a single layer of frozen patties. Cook for 10 - 12 minutes; flip patties halfway through cooking time.

SHIPPING AND STORAGE

Shipping Information

Item Number	F90
GTIN	10044979006905
Net Weight	34.0 lb
Gross Weight	36.0 lb
Count Per Pound	N/A
Case Cube	1.25
Ti/Hi	8,8
Country of Origin	US
Shelf Life	540 days

Handling Instructions

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