



Item #: Q80

Lamb Weston Private Reserve™ Wedge Cut

Brand: Lamb Weston Private

Reserve™

Cut Size: 8-10 Cut Wedge Package Size: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This 8-cut rustic wedge features optimal plate coverage and great container portioning.

OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



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



Real baked potato flavor and texture in every bite.



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



Thick cuts are sturdier and are less prone to breaking than thinner fries.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 8 pieces) Servings per container: About 160 Calories [per serving]: 110

^{*} 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	3.0g	4%
Saturated Fat	1.0g	5%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	20.0mg	1%
Total Carbohydrate	20.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	10.0mg	0%
Iron	0.4mg	2%
Potassium	320.0mg	6%

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

Grade: A Kosher: No Halal: Yes

Cooking Method	ing Method Time		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.		
Deep Fry	3 3/4 - 4 1/4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.		
Conventional Oven	22 - 25 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	15 - 18 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.		

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Q80
10044979017802
30.0 lb
32.0 lb
N/A
1.08
9,8
US
720 days

Handling Instructions

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