



Item #: S0017

Lamb Weston Stealth Fries™ 1/2" Concertinas™

Brand: Lamb Weston Stealth Fries™
Cut Size: 1/2" Concertina®
Package Size: 6/4.5#

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This Concertinas™ cut is a modern take on classic crinkle cuts with deeper, crispier grooves and ridges.

OPERATOR BENEFITS



Invisibly coated to provide the look of traditional fries with 2x the hold time.



Crispy grooves have more edges that provide satisfying, extra crunch.



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



Real baked potato flavor and texture in every bite.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 10 pieces)
Servings per container: About 144
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	1.0g	5%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	280.0mg	12%
Total Carbohydrate	20.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1 g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	5.0mg	0%
Iron	0.5mg	2%
Potassium	300.0mg	6%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Modified Food Starch (Potato, Corn, Tapioca), Rice Flour, Salt, Pea Starch, Dextrin, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dextrose, Xanthan Gum.

Grade: A

Kosher: No

Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 1/4 - 3 3/4 min	345-350°F	Deep fry from frozen state. Fill basket 1/2 full.

SHIPPING AND STORAGE

Shipping Information

Item Number	S0017
GTIN	10044979121905
Net Weight	27.0 lb
Gross Weight	29.0 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.