



Item #: S0022

Lamb Weston® Stealth Fries® 5/16" Thin Crinkle Cut

Brand: Stealth Fries®

Cut Size: 5/16" Thin Crinkle Cut

Package Size: 6/5# CLR CT

Lamb Weston® Stealth Fries® are invisibly coated to provide the look of traditional fries with twice the hold time. This thin crispy crinkle cut provides more servings per case than thicker cuts in a classic, fun shape.

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.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 14 pieces)

Servings per container: About 160

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	5g	6%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	280mg	12%
Total Carbohydrate	22g	
Dietary Fiber	2g	7%
Total Sugars	less than 1g	
Added Sugars	0g	0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	11mg	0%
Iron	0.36mg	2%
Potassium	260mg	4%

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: Yes

Cooking Method	Time	Temperature	Additional Instructions
Convection Oven	8-12 min	400°F	Arrange product in a single layer to bake.
Deep Fry	2 1/2 - 3 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

SHIPPING AND STORAGE

Shipping Information

Item Number	S0022
GTIN	10044979190222
Net Weight	30 lb
Gross Weight	32 lb
Count Per Pound	N/A
Case Cube	1.46
Ti/Hi	7,9
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.