



#### Item #: 111

# Lamb Weston® Supreme 3/8" x 5/16" Crinkle Cut

Brand: Lamb Weston<sup>®</sup> Supreme Cut Size: 5/16" x 3/8" Slim Crinkle Cut Package Size: 6/5#

Lamb Weston<sup>®</sup> Supreme provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This thin crispy crinkle cut provides more servings per case than thicker cuts in a classic, fun shape.

### **OPERATOR BENEFITS**



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



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 12 pieces) Servings per container: About 160 Calories [per serving]: 115

\* 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	15.0mg	1%
Total Carbohydrate	19.0g	
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	300.0mg	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: 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	nation		Handling Instructions		
Item Number	111		Do not drop. Handle like eggs. Perishable,		
GTIN	10044979009111		keep frozen. Store at 0°F or colder.		
Net Weight	30.0 lb				
Gross Weight	32.0 lb				
Count Per Pound	N/A				
Case Cube	1.43				
Ti/Hi	9,7				
Country of Origin	US				
Shelf Life	720 days				