



Item #: L0091

# Lamb Weston Sweet Potato Fries<sup>™</sup> 5/16" Thin Regular Cut

Brand: Lamb Weston<sup>®</sup> Cut Size: 5/16" Thin Regular Cut Package Size: 5/3#

Lamb Weston Sweet Potato Fries<sup>™</sup> will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. This versatile 5/16" regular cut fry provides the appeal of a thicker cut but with more servings per case and shorter cook times. Lightly coated with a clear batter to offer maximum hold time and crispiness.

#### **OPERATOR BENEFITS**



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



Drive traffic and charge more for these unique products due to their higher perceived value.



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



These thin cuts cook up faster than thick cut fries.

### COOKING METHODS

Grade: A Kosher: No 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.
Deep Fry	2 - 2 1/2 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	25 - 30 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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#### SHIPPING AND STORAGE

Shipping Information		
Item Number	L0091	
GTIN	10044979120915	
Net Weight	15.0 lb	
Gross Weight	17.0 lb	
Count Per Pound	N/A	
Case Cube	0.81	
Ti/Hi	9,13	
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.