



Item #: 1033

Lamb Weston® CrispyCoat™ Fries 3/8" Regular Cut

Brand: Lamb Weston® CrispyCoat™
Fries

Cut Size: ~10mm Regular Cut

Package Size: 6/5#

CrispyCoat™ Fries have an even-batter coating delivering crispiness while extending hold time. This popular cut is the perfect balance of potato texture and flavor while providing great yield.

OPERATOR BENEFITS



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



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

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	3 1/4 - 3 3/4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	20 - 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	9 - 12 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.

HANDLING INSTRUCTIONS

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