



#### 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   |
|-------------------|---------------|-------------|---|
| Convection Oven   | 10 - 12 min   | 400°F       | Arrange frozen product in single layer,<br>turn product halfway through baking<br>time. |
| Conventional Oven | 25 - 30 min   | 400°F       | Arrange frozen product in single layer,<br>turn product halfway through baking<br>time. |
| Deep Fry          | 2 - 2 1/2 min | 345 - 350°F | Deep fry from frozen state. Fill basket 1/2 full.                                       |

## 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.