



Item #: P38

Lamb Weston® Stuffed Spudz® Southwestern Jalapenos Diced Potatoes

Brand: Lamb Weston®

Cut Size: Bite-sized Rounds Approx. 25-31/lb

Package Size: 6/3# CHDR

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. The taste of topped and loaded tots without preparation or mess! Southwestern Cheddar Cheese Stuffed Spudz® are a combination of diced potatoes, cheddar cheese, chopped green chile peppers and southwestern seasonings, all in a small crispy bite. Delicious as an appetizer or premium side.

OPERATOR BENEFITS



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



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.

COOKING METHODS

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Convection Oven	7 - 8 min	400°F	Arrange frozen product in a single layer to bake. Allow product to cool 3 - 4 minutes prior to serving.
Conventional Oven	14 - 16 min	400°F	Arrange frozen product in a single layer to bake. Allow product to cool 3 - 4 minutes prior to serving.
Deep Fry	3 - 3 1/2 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full. Let stand for 2 to 3 min before serving.

Impingement Oven	6 - 7 min	500°F	Arrange frozen product in a single layer to bake. Allow product to cool 3 - 4 minutes prior to serving.
Quick Cook Oven	3 minutes 10 seconds	500F	Arrange frozen product in a single layer on a perforated, non-stick basket. Cook for 3 minutes 10 seconds. Let stand for 1 minute before serving.

SHIPPING AND STORAGE

Shipping Information

Item Number	P38
GTIN	10044979016386
Net Weight	18.0 lb
Gross Weight	20.0 lb
Count Per Pound	25-31
Case Cube	0.78
Ti/Hi	9,13
Country of Origin	
Shelf Life	720 days

Handling Instructions

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