



Item #: F6064

Lamb Weston Seasoned™ 5/16" Thin Regular Cut Skin-On Seashore-Style™

Brand: Lamb Weston Seasoned™
Cut Size: 5/16" Thin Regular Cut
Package Size: 6/5#

Lamb Weston Seasoned™ Fries offer the perfect balance of flavor and crispiness. Lightly seasoned with sea salt, black pepper and garlic and coated with a crispy batter, they stay crispy & delicious for up to 30 minutes. A top choice in consumer taste tests, this skin-on 5/16" fries also provide shorter cook times and more servings per case.

OPERATOR BENEFITS



Stays crispy up to 30 minutes.



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.

Study conducted without packaging.

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	2 1/2 - 3 minutes	345-350F (174-177C)	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. Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.

Conventional Oven	18 - 23 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	12 - 13 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.

SHIPPING AND STORAGE

Shipping Information

Item Number	F6064
GTIN	10044979000194
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.4
Ti/Hi	9,7
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.