



Item #: S0022

Lamb Weston Stealth Fries™ 5/16" Thin Crinkle Cut

Brand: Lamb Weston Stealth Fries™
Cut Size: 5/16" Thin Crinkle Cut
Package Size: 6/5# CLR CT

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This thin crispy crinkle cut provides more servings per case than thicker cuts in a classic, fun shape.

OPERATOR BENEFITS



Invisibly coated to provide the look of traditional fries with 2x the hold time.



Crispy grooves have more edges that provide satisfying, extra crunch.



Thick cuts are sturdier and are less prone to breaking than thinner fries.

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

| Cooking Method | Time | Temperature | Additional Instructions |
|-------------------|-----------------------|---------------------|--|
| Deep Fry | 2 3/4 - 3 1/4 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 | 27 - 32 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

8 - 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.

SHIPPING AND STORAGE

Shipping Information

| | |
|-------------------|----------------|
| Item Number | S0022 |
| GTIN | 10044979190222 |
| Net Weight | 30.0 lb |
| Gross Weight | 32.0 lb |
| Count Per Pound | N/A |
| Case Cube | 1.46 |
| 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.