



Item #: Y1004

## Lamb Weston Supreme™ 3/8" Concertinas™ Yellow Variety

Brand: Lamb Weston Supreme™  
Cut Size: 3/8" Crinkle Cut  
Package Size: 6/4-1/2#

Lamb Weston Supreme™ provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This Concertinas™ cut is a modern take on classic crinkle cuts with deeper, crispier grooves and ridges. Lightly coated to offer maximum hold time and crispiness.

### OPERATOR BENEFITS



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



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



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



Real baked potato flavor and texture in every bite.

### COOKING METHODS

**Grade: A**  
**Kosher: No**  
**Halal: No**

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	20 - 24 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	10 - 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	Y1004
GTIN	10044979251046
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.28
Ti/Hi	9,8
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.**