



Item #: Y1012

Lamb Weston Supreme™ 3/8" Regular Cut Skin-On Yellow Variety

Brand: Lamb Weston Supreme™
Cut Size: 3/8" Regular 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. Enjoy this leading foodservice cut that provides the perfect balance of crispiness on the outside and a creamy yellow baked potato texture on the inside. 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.



High-quality premium length fries fill up the plate more with fewer strips than budget fries.

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	25 - 30 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

11 - 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	Y1012
GTIN	10044979251121
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.16
Ti/Hi	9,9
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.