



Item #: X8004

Lamb Weston Sweet Potato Fries[™] 1/4" x 1/2" Platter Fries[™]

Brand: Lamb Weston[®] Cut Size: 1/2" x 1/4" Platter Package Size: 5/3#

Lamb Weston Sweet Potato Fries[™] will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. This platter cut with skin-on, hand cut appearance is a unique thin rectangular shape that stands apart from a regular cut and is lightly coated with a clear batter to offer maximum hold time and crispiness.

COOKING METHODS

Grade: A Kosher: No Halal: Yes

| Cooking Method | Time | Temperature | Additional Instructions |
|-------------------|-----------------------|---------------------|--|
| | | | 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. |
| Deep Fry | 2 1/4 - 2 3/4 minutes | 345-350F (174-177C) | Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full. |
| Conventional Oven | 20 - 25 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. |

HANDLING INSTRUCTIONS

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