



Item #: L8000

Lamb Weston Sweet Potato Fries™ 3/8" x 1/4" Trim Fries

Brand: Lamb Weston®

Cut Size: 3/8" x 1/4" Trim

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 trim cut fry 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.

OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Drive traffic and charge more for these unique products due to their higher perceived value.



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

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

Cooking Method

Time

Temperature

Additional Instructions

Deep Fry

2 - 2 1/2 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.

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.

Convection Oven	8 - 10 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.
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HANDLING INSTRUCTIONS

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