LambWeston®
SEEING POSSIBILITIES IN POTATOES

Item #: E11

Lamb Weston® Supreme 1/2" Concertinas®

Brand: Lamb Weston® Supreme
Cut Size: 1/2" 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.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 10 pieces)
Servings per container: About 144
Calories [per serving]: 130

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Amount per Serving		% Daily Value*
Total Fat	5.0g	6%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	25.0mg	1%
Total Carbohydrate	18.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1 g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	20.0mg	0%
Iron	0.72mg	4%
Potassium	300.0mg	6%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola,Palm, Soybean, Sunflower), Disodium Dihydrogen Pyrophosphate (to promote colorretention), Dextrose.

Grade: A
Kosher: No
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 1/4 - 3 3/4 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

SHIPPING AND STORAGE

Shipping Information

Item Number	E11
GTIN	10044979005113
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.27
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.