



Item #: SS101

Lamb Weston Seasoned™ Seashore-Style™ Chef Cut Skin-On

Brand: Lamb Weston Seasoned™
Cut Size: Chef Cut
Package Size: 6/5#

From mild to wild, Lamb Weston Seasoned™ offers a wide range of flavors for quick and convenient pre-seasoned options. These unique, Seashore-Style™ skin-on, thick-cut fries are seasoned with a perfect blend of sea salt, black pepper and garlic. Their back-of-house appearance are perfect for any location.

OPERATOR BENEFITS



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



Stays crispy up to 30 minutes.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



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

Study conducted without packaging.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 8 pieces)
Servings per container: About 160
Calories [per serving]: 140

* 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	300.0mg	13%
Total Carbohydrate	22.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	12.0mg	0%
Iron	0.36mg	2%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Modified Food Starch (Potato, Corn), Rice Flour, Salt, Dextrin, Sugar, Leavening (DisodiumDihydrogen Pyrophosphate, Sodium Bicarbonate), Garlic Powder, Spice, Natural Flavor, Onion Powder, Dextrose, Xanthan Gum.

Grade: A

Kosher: No

Halal: No

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	3 1/2 - 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	12 - 15 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.
Quick Cook Oven	3 3/4 minutes	500F (260C)	Amount: 6oz (170g). Arrange frozen product in a single layer on a perforated non-stick basket. Place basket on baking stone. Note: Quick cook ovens vary. Adjust cook settings as needed. Ensure internal temperature reaches 165F (74C).
Impingement Oven	8 - 10 minutes	500F (260C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer.

SHIPPING AND STORAGE

Shipping Information

Item Number	SS101
GTIN	10044979221377
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.28
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

Handling Instructions

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).