



Item #: 1047

Lamb Weston Stealth Fries™ 1/4" Shoestrings Skin-On

Brand: Lamb Weston Stealth Fries™

Cut Size: 1/4" Shoestrings

Package Size: 6/6#

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This classic, traditional QSR cut with a skin-on, hand-cut appearance provides more fries per case than thick cut fries and cooks up fast for your operations

OPERATOR BENEFITS



Invisibly coated to provide the look of traditional fries with 2x the hold time.



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



These thin cuts cook up faster than thick cut fries.



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

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.
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Deep Fry

2 3/4 - 3 1/4 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

7 - 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.

HANDLING INSTRUCTIONS

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