


Item #: A01

Lamb Weston Supreme™ 1/4" Shoestrings

Brand: Lamb Weston Supreme™
Cut Size: 1/4" Shoestrings
Package Size: 6/4.5#

Lamb Weston Supreme™ provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This classic, traditional QSR cut provides more fries per case than thick-cut fries and cooks up fast for your operations.

OPERATOR BENEFITS



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



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.

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 1/2 - 3 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	25 - 30 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

11 - 13 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.

SHIPPING AND STORAGE

Shipping Information

Item Number	A01
GTIN	10044979001016
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.34
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.