



Item #: LW205

## Lamb Weston® Waffled Hash Brown

**Brand:** Lamb Weston®  
**Cut Size:** Waffled Hash Brown  
**Package Size:** 16/6/48GR

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. The Waffled Hash Brown is made from real shredded potatoes and baked to crispy perfection. Excellent as a side, a build, topped & loaded, or on-the-go.

### OPERATOR BENEFITS



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

### COOKING METHODS

**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	1 1/4 - 1 3/4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	10 - 12 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	9 - 11 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	2 3/4 minutes	500F (260C)	Cooking Amount- 6oz (170g). Model: TurboChef Sota. Arrange frozen product in a single layer on a perforated non-stick basket. NOTE: Quick Cook Ovens vary. Adjust cook settings
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## SHIPPING AND STORAGE

### Shipping Information

Item Number	LW205
GTIN	10044979121745
Net Weight	10.0 lb
Gross Weight	12.0 lb
Count Per Pound	N/A
Case Cube	0.56
Ti/Hi	15,11
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).