



Item #: LW584

## Lamb Weston Private Reserve™ Oven Roasted Red Skin Wedge Cut

Brand: Lamb Weston Private Reserve  
Cut Size: 6-8 Cut Wedge  
Package Size: 6/2.5# P

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This hearty 6-cut oven roasted wedge provides a flavorful baked potato experience in every bite while maintaining heat and great potato texture for extended hold times.

### OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



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



Real baked potato flavor and texture in every bite.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.



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

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	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	LW584
GTIN	10044979221681
Net Weight	15.0 lb
Gross Weight	17.0 lb
Count Per Pound	N/A
Case Cube	0.57
Ti/Hi	12,12
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).