



Item #: S15

Lamb Weston Stealth Fries™ CrissCut™ Skin-On

Brand: Lamb Weston Stealth Fries™  
Cut Size: Waffle Cut Approx. 24/lb.  
Package Size: 6/4-1/2#

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This crispy waffle fry adds uniqueness to your menu with a highly satisfying bite while providing maximum plate coverage.

OPERATOR BENEFITS



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



Twisters and waffle fries are consumers' favorite fries globally!



Crispy grooves have more edges that provide satisfying, extra crunch.



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



Leading the frozen potato industry in innovative technology for over 60 years.

COOKING METHODS

Grade: A  
Kosher: No  
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	2 3/4 - 3 1/4 minutes	345-350F (174-177C)	<p>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.</p> <p>Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.</p>

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	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.

SHIPPING AND STORAGE

Shipping Information

Item Number	S15
GTIN	10044979019158
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.58
Ti/Hi	9,6
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.