



Item #: 45Q

Lamb Weston Seasoned™ 5/16" Thin Regular Cut Beer Battered Recipe

Brand: Lamb Weston Seasoned™
Cut Size: 5/16" Thin Regular Cut
Package Size: 6/5#

Select prime Pacific Northwest potatoes are cut to 5/16" and coated with our exclusive microbrew-flavored coating for extra crisp and crunchy fries, so they maintain their flavor and stay hot and crisp longer than conventional fries. This versatile fry provides the appeal of a thicker cut but with more servings per case and shorter cook times.

OPERATOR BENEFITS



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



Stays crispy up to 30 minutes.



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.

Study conducted without packaging.

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	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	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.

HANDLING INSTRUCTIONS

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).