LambWeston
SEEING POSSIBILITIES IN POTATOES

Item #: X7280

Lamb Weston Stealth Fries™ 1/4" Shoestrings Skin-On

Brand: Lamb Weston Stealth Fries™
Cut Size: 1/4" Shoestrings
Package Size: 6/6#

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This classic, traditional QSR cut with a skin-on, hand-cut appearance provides more fries per case than thick cut fries and cooks up fast for your operations

OPERATOR BENEFITS

INNOVATORS OF CUTTING EQUIPMENT — YEARS OF EXPERIENCE

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

GREATER PLATE COVERAGE

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

FRIES UP FAST

These thin cuts cook up faster than thick cut fries.

BEST POTATOES BEST FRIES

Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

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 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	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.

HANDLING INSTRUCTIONS

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