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## Lamb Weston Private Reserve™ de corte bastón con cáscara

Marca: Lamb Weston Private Reserve  
Tamaño de corte: Corte Steak 3/8  
Tamaño del paquete: 6/5#

Las papas Lamb Weston Private Reserve™ están elaboradas con un auténtico atractivo de corte de cocina y un sabor excepcional. Disfrute de este succulento de corte bastón con un aspecto de corte artesanal con piel que brinda el equilibrio perfecto de crocante por fuera y una textura esponjosa de papa horneada por dentro.

### BENEFICIOS DEL OPERADOR



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



Real baked potato flavor and texture in every bite.



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



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

### MÉTODOS DE PREPARACIÓN

**Clasificación: A**

**Kosher: No**

**Halal: No**

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	4 - 4 1/2 minutes	345-350F (174-177C)	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	27 - 32 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

14 - 16 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.

## INSTRUCCIONES DE MANEJO

Manipular con cuidado y no dejar caer. Enviar congelado: producto perecedero. Mantener congelado a -18°C (0°F).