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## Lamb Weston Supreme™ de corte regular 1/2"

Marca: Lamb Weston Supreme™  
Tamaño de corte: Corte Regular 1/2"  
Tamaño del paquete: 6/5#

Lamb Weston Supreme™ ofrece las mejores ofertas de papa de su clase, consistentes y rentables, de las mejores regiones productoras de EE. UU. Este corte grueso y sustancioso llenará el plato y proporcionará un sabor y una textura esponjosos de papa al horno.

### BENEFICIOS DEL OPERADOR



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



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: Yes**

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	3 3/4 - 4 1/4 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).