LambWeston®
POSSIBILITIES IN POTATOES

Numéro d'article: D76

Coupe régulière Lamb Weston Supreme™ de 1/2 po

Marque: Lamb Weston Supreme™
Taille de coupe: 1/2" Regular Cut
Taille de l'emballage: 6/5#

Lamb Weston Supreme™ dispose d'offres de pommes de terre parfaites pour répondre à tous vos besoins. Vous avez ainsi le choix parmi une grande variété de produits uniques. Cette coupe épaisse et copieuse remplit l'assiette et apporte le goût et la texture moelleuse de la pomme de terre cuite.

AVANTAGES POUR LES OPÉRATEURS

- 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.
- Low sodium per serving.

MODES DE CUISSON

Degré: A
Casher: No
Halal: Yes

Mode de cuisson	Temps	Température	Instructions supplémentaires
			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	3 3/4 - 4 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	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.

EXPÉDITION ET STOCKAGE

Informations relatives à l'expédition

Item Number	D76
GTIN	10044979004765
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.19
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

Instructions de manipulation

Manipuler avec précaution, ne pas laisser tomber! Expédier congelé - Produit périssable. Conserver congelé à -18°C (0°F).