



Numéro d'article: S13

Frites minces avec la pelure Lamb Weston Stealth Fries™ de 3/8 po x 1/4 po

Marque: Lamb Weston Stealth Fries™
 Taille de coupe: 3/8" x 1/4" Trim
 Taille de l'emballage: 6/5# STLTH

Les frites Lamb Weston Stealth Fries™ ont un enrobage invisible pour donner l'aspect des frites traditionnelles avec deux fois plus de tenue. Ces frites à coupe mince avec pelure et aspect « coupées à la main » se distinguent des frites à coupe régulière par leur forme rectangulaire fine et unique.

AVANTAGES POUR LES OPÉRATEURS



Invisibly coated to provide the look of traditional fries with 2x the hold time.



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.

MODES DE CUISSON

Degré: A
 Casher: No
 Halal: Yes

Mode de cuisson	Temps	Température	Instructions supplémentaires
Deep Fry	2 3/4 - 3 1/4 min	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. 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

8 - 11 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	S13
GTIN	10044979019134
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.33
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).