



アイテム番号: D76

Lamb Weston シュープリーム™ 1/2” レギュラーカット

ブランド: Lamb Weston®
シュープリーム™
カットサイズ: 1/2”
パッケージサイズ: 6/5#

Lamb Weston
シュープリーム™は品質が安定しており、
収益性も高い、米国の最高級の生産地
で生産された最高クラスのポテト製品を
提供しています。厚いカットでお皿をボ
リュームたっぷりに満たし、ホクホク感
あふれる食感と美味しさをお届けしま
す。

オペレーターの特長



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.

調理法

グレード: A

コーシャー: No

ハラール: Yes

調理方法

時間

温度

補足説明

| | | | |
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| | | | 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 165°F (74°C) internal temperature as measured by a food thermometer in several spots. |
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Deep Fry

3 3/4 – 4 1/4 minutes

345°–350°F (174°–177°C)

Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.

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|-------------------|-----------------|---------------|--|
| Conventional Oven | 27 – 32 minutes | 400°F (205°C) | 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 | 400°F (205°C) | 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. |

取扱い方法

取扱注意落下厳禁! 要冷凍配送 (生鮮食品)。要冷凍保存 -18°C以下。