



アイテム番号: S01

Lamb Weston ステルスフライ™ 3/16” ジュリエンヌ スキンオン

ブランド: Lamb Weston®
ステルスフライ™
カットサイズ: 3/16
パッケージサイズ: 6/4# STLTH

Lamb Weston ステルスフライ™ は、目立たないコーティングで従来のフライドポテトの見た目を保ちながら、歯ごたえは2倍長持ち。弊社製品の中で最薄、かつ最もクリスピー感の高いカットで、短い調理時間と最大のプレート占有率をご提供いたします。

オペレーターのメリット



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



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



These thin cuts cook up faster than thick cut fries.



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

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 |
|----------|-------------------|-------------------------|--|
| Deep Fry | 2 1/4 – 2 3/4 min | 345°–350°F (174°–177°C) | 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. Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full. |

| | | | |
|-------------------|-----------------|---------------|--|
| Conventional Oven | 20 – 25 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 | 7 – 9 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℃以下。