



アイテム番号: S12

Lamb Weston ステルスフライ™ 5/16” 薄切りレギュラーカット スキンオン

ブランド: Lamb Weston®
 ステルスフライ™
 カットサイズ: 5/16
 パッケージサイズ: 6/5# 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。ハンドカット、スキンオンで厚切りの魅力がありながら、1ケースあたりの提供食数が多く、短時間で調理できる汎用性の高いフライです。

オペレーターの特長



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
 ハラル: Yes

調理方法	時間	温度	補足説明
			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.

Deep Fry	3 – 3 1/2 minutes	345°–350°F (174°–177°C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	25 – 30 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	10 – 12 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。