



アイテム番号: S57

Lamb Weston ステルスフライ™ 3/8” レギュラーカット

ブランド: Lamb Weston®
ステルスフライ™
カットサイズ: 3/8
パッケージサイズ: 6/5#

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。外はカリカリとしたクリスピー食感、中はふわふわのベイクドポテトの風味と食感を楽しめる、外食産業界を代表するカットです。

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.



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

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	8 – 11 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。