



Item #: 1034

## Lamb Weston Supreme™ 1/2" Concertinas™

Brand: Lamb Weston Supreme™ Cut Size: 1/2" Crinkle Cut Package Size: 6/4-1/2#

Lamb Weston Supreme<sup>™</sup> provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This Concertinas<sup>™</sup> cut is a modern take on classic crinkle cuts with deeper, crispier grooves and ridges. Lightly coated to offer maximum hold time and crispiness.

## **OPERATOR BENEFITS**



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



Crispy grooves have more edges that provide satisfying, extra crunch.



Thick cuts are sturdier and are less prone to breaking than thinner fries.



Real baked potato flavor and texture in every bite.

## COOKING METHODS

Grade: A Kosher: No Halal: Yes

| Cooking Method    | Time                  | Temperature         | Additional Instructions  |
|-------------------|-----------------------|---------------------|--|
|                   |                       |                     | FOR FOOD SAFETY, FOLLOW<br>COOKING INSTRUCTIONS ON THE<br>PACKAGE. KEEP FROZEN – DO NOT<br>THAW. For food safety, read and<br>follow the cooking instructions as<br>product must reach a minimum of<br>165F (74C) internal temperature as<br>measured by a food thermometer in<br>several spots. |
| Deep Fry          | 3 1/4 - 3 3/4 minutes | 345-350F (174-177C) | 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<br>frozen product in a single layer on a<br>baking sheet lined with aluminum foil<br>or parchment paper. Turn product<br>halfway through baking time.   |

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## HANDLING INSTRUCTIONS

Do not drop. Handle like eggs. Perishable, keep frozen. Store at  $0^\circ F$  or colder.