



Item #: 32R

Lamb Weston Private Reserve™ Wedge Cut

Brand: Lamb Weston Private Reserve™
 Cut Size: 8 Cut Wedge
 Package Size: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This 8-cut rustic wedge features optimal plate coverage and great container portioning.

OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



Real baked potato flavor and texture in every bite.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.



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

COOKING METHODS

Grade: A
 Kosher: No
 Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 3/4 - 4 1/4 minutes	345-350F (174-177C)	<p>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 165F (74C) internal temperature as measured by a food thermometer in several spots.</p> <p>Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.</p>

Conventional Oven	20 - 25 minutes	400F (205C)	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	13 - 15 minutes	400F (205C)	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.

SHIPPING AND STORAGE

Shipping Information

Item Number	32R
GTIN	10044979032188
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.05
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

Handling Instructions

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).