



Item #: H30

## Lamb Weston® Tater Puffs™

Brand: Lamb Weston®  
Cut Size: Formed Approx. 52/lb  
Package Size: 6/5#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. These classic bite-sized tots portion perfectly, stay hotter longer, and can be topped and loaded, baked or fried.

### OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



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



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



Heat up and crisp up in the microwave! Also great for back-of-house flexibility to serve re-freshable product.

### COOKING METHODS

Grade: A  
Kosher: No  
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
			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.
Deep Fry	2 1/4 - 2 1/2 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
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

10 - 12 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	H30
GTIN	10044979008305
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.34
Ti/Hi	9,8
Country of Origin	US
Shelf Life	540 days

Handling Instructions

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