



Item #: J73

Lamb Weston® 5/8" IQF Cubes

Brand: Lamb Weston®

Cut Size: 5/8" Diced

Package Size: 6/6#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. These dices are exceptionally versatile in recipes for breakfast, lunch, and dinner while also saving you time and labor with no prep required. Cooks up fast in the fryer or oven!

OPERATOR BENEFITS



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



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.



Try our variety of pre-seasoned offerings for quick and convenient back-of-house solutions.



Fat-free per serving.



Low sodium per serving.

COOKING METHODS

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Conventional Oven	15 - 20 minutes	425F (218C)	<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 LB (453g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.</p>

Air Fryer	15 - 20 minutes	400F (205C)	Amount: 1 LB (453g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Stovetop Boil	5 - 7 minutes	Boiling Water	Amount: 1 1/2 LB (680g). Heat product in boiling water, stirring frequently, drain. Check that potatoes are cooked.

SHIPPING AND STORAGE

Shipping Information

Item Number	J73
GTIN	10044979010735
Net Weight	36.0 lb
Gross Weight	39.0 lb
Count Per Pound	N/A
Case Cube	1.1
Ti/Hi	9,7
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).