



Item #: LW202

Lamb Weston Crispy on Delivery™ 1/2" Concertinas™ Fries

Brand: Lamb Weston Crispy On Delivery™
Cut Size: 1/2" Crinkle Cut
Package Size: 6/5#

Lamb Weston Crispy on Delivery™ Fries are crispy up to 30 minutes with a smooth batter for a tender crispiness on the outside and fluffy potato inside. Deliciously crispy whether eaten on a plate in your restaurant or through takeout and delivery. This Concertinas™ cut is a modern take on classic crinkle cuts with deeper, crispier grooves and ridges.

OPERATOR BENEFITS



Stays crispy up to 30 minutes.



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.

Study conducted without packaging.

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 1/4 - 3 3/4 minutes	345-350F (174-177C)	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. 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 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	11 - 13 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	LW202
GTIN	10044979221759
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	720 days

Handling Instructions

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