



N.º de artículo: 25030

Lamb Weston Private Reserve™ de receta simple con cáscara, corte delgado 1/4"

Marca: Lamb Weston Private Reserve™

Tamaño de corte: 1/4" Shoestrings

Tamaño del paquete: 6/4.5#

Las papas Lamb Weston Private Reserve™ están elaboradas con un auténtico atractivo de corte de cocina y un sabor excepcional. Este corte QSR clásico y tradicional, con aspecto de corte artesanal con piel, proporciona más papas fritas por caja que las papas fritas de corte grueso y se cocina rápidamente para sus operaciones.

BENEFICIOS DEL OPERADOR



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



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



These thin cuts cook up faster than thick cut fries.



Low sodium per serving.

MÉTODOS DE PREPARACIÓN

Clasificación: A
Kosher: No
Halal: No

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
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	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	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.

INSTRUCCIONES DE MANEJO

Manipular con cuidado y no dejar caer. Enviar congelado: producto perecedero. Mantener congelado a -18°C (0°F).