



N.º de artículo: 32C

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

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

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Crafted with an authentic kitchen-cut appeal and exceptional taste.
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High-quality premium length fries fill up the plate more with fewer strips than budget fries.
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These thin cuts cook up faster than thick cut fries.

MÉTODOS DE PREPARACIÓN

Clasificación: A
Kosher: No
Halal: No

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	2 3/4 - 3 1/4 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).