



N.º de artículo: 32P

Lamb Weston Private Reserve™ de corte regular 1/2" con cáscara

Marca: Lamb Weston Private Reserve
Tamaño de corte: Corte Regular 1/2
Tamaño del paquete: 6/5#

Las papas Lamb Weston Private Reserve™ están elaboradas con un auténtico atractivo de corte de cocina y un sabor excepcional. Este corte grueso y sustancioso con un aspecto de corte artesanal con piel llenará el plato y proporcionará un sabor y una textura esponjosos de papa al horno.

BENEFICIOS DEL OPERADOR



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



Real baked potato flavor and texture in every bite.



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



Thick cuts are sturdier and are less prone to breaking than thinner fries.

MÉTODOS DE PREPARACIÓN

Clasificación: A

Kosher: No

Halal: No

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	3 3/4 - 4 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	27 - 32 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

14 - 16 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).