



N.º de artículo: A01

Lamb Weston
Supreme™ de corte
delgado 1/4"

Marca: Lamb Weston Supreme™
Tamaño de corte: 1/4" Shoestrings
Tamaño del paquete: 6/4.5#

Lamb Weston Supreme™ ofrece las mejores opciones de papas de su clase, consistentes y rentables, de las mejores regiones productoras de los EE. UU. Este corte clásico y tradicional de restaurante de servicio rápido (QSR) proporciona más papas fritas por caja que las papas fritas de corte grueso y se cocina rápidamente para tus operaciones.

BENEFICIOS DEL OPERADOR



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



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: Yes

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
			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.
Deep Fry	2 1/2 - 3 minutes	345-350F (174-177C)	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.

INSTRUCCIONES DE MANEJO

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