



Item #: 25030

# Lamb Weston Private Reserve™ 1/4" Shoestrings Skin-On Simple Recipe

Brand: Lamb Weston Private Reserve Cut Size: 1/4" Shoestrings Package Size: 6/4.5#

Lamb Weston Private Reserve<sup>™</sup> potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This classic, traditional QSR cut with a skin-on, hand-cut appearance provides more fries per case than thick cut fries and cooks up fast for your operations.

#### **OPERATOR BENEFITS**



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.

#### **NUTRITION AND COOKING METHODS**

Serving size: 3 oz (84g/about 20 pieces Servings per container: About 144 Calories [per serving]: 120

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Amount per Serving		% Daily Value*
Total Fat	6.0g	8%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	230.0mg	10%
Total Carbohydrate	16.0g	
Dietary Fiber	1.0g	4%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	1.0g	
Vitamin D	0.0mcg	0%
Calcium	11.0mg	0%
Iron	0.12mg	0%
Potassium	260.0mg	4%

Ingredients: Potatoes, Expeller Pressed Canola Oil, Sea Salt.

Grade: A Kosher: No Halal: No

Cooking Method	Time	Temperature	Additional Instructions
			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	3 1/4 - 3 3/4 minutes	345-350F (174-177C)	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.

### SHIPPING AND STORAGE

25030
10044979221537
27.0 lb
29.0 lb
N/A
1.28
9,8
US
720 days

## **Handling Instructions**

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.