



Item #: A0030

Lamb Weston Seasoned™ Tri-Cut Dice

Brand: Lamb Weston Seasoned™ Cut Size: 1/2" Tri-Cut Diced Package Size: 6/5#

Lamb Weston Seasoned ™ products are sure to delight with a seasoned batter that keeps potatoes crispy and craveable. These pre-seasoned dices are exceptionally versatile in recipes for breakfast, lunch, and dinner while also saving you time and labor with no prep required. They cook up fast in the fryer or oven!

OPERATOR BENEFITS



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Try our variety of pre-seasoned offerings for quick and convenient back-of-house solutions.

COOKING METHODS

Grade: A Kosher: No Halal: Yes

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 1/2 - 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.

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SHIPPING AND STORAGE

Shipping Information		
Item Number	A0030	
GTIN	10044979010308	
Net Weight	30.0 lb	
Gross Weight	32.0 lb	
Count Per Pound	N/A	
Case Cube	0.99	
Ti/Hi	9,8	
Country of Origin	US	
Shelf Life	720 days	

Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at $0^{\circ}F$ or colder.