



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.

MÉTODOS DE PREPARACIÓN

Clasificación: A

Kosher: No

Halal: Yes

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