



Item #: L0084

# Lamb Weston Sweet Potato Fries™ 3/8" Crinkle Cut

Brand: Lamb Weston® Cut Size: 3/8" Crinkle Cut Package Size: 5/3#

Lamb Weston Sweet Potato Fries™ will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. Enjoy a perfect balance of crispiness and creamy sweet potato texture from this hearty, crispy crinkle cut. Lightly coated with a clear batter to offer maximum hold time and crispiness.

#### **OPERATOR BENEFITS**



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



Crispy grooves have more edges that provide satisfying, extra crunch.



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



Real baked potato flavor and texture in every bite.

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

Serving size: 3 oz (84g/about 12 pieces) Servings per container: About 80 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	4.5g	6%
Saturated Fat	0.0g	0%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	170.0mg	7%
Total Carbohydrate	20.0g	
Dietary Fiber	3.0g	11%
Total Sugars	8g	
Added Sugars	3.0g	6%
Protein	1.0g	
Vitamin D	0.0mcg	0%
Calcium	20.0mg	0%
Iron	0.4mg	2%
Potassium	220.0mg	4%

Ingredients: Sweet Potatoes, Modified Food Starch (Corn, Tapioca, Potato), Vegetable Oil (Contains Oneor More of the Following: High Oleic Canola, Canola, Sunflower), Sugar, Rice Flour, Corn Starch, Dextrin, Spice, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), OleoresinPaprika, Xanthan Gum.

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	2 1/4 - 2 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	21 - 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	10 - 12 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.
Impingement Oven	8 - 10 minutes	500F (260C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer.

## **SHIPPING AND STORAGE**

Item Number         L0084           GTIN         10044979120847           Net Weight         15.0 lb           Gross Weight         17.0 lb           Count Per Pound         N/A           Case Cube         0.81           Ti/Hi         9,13           Country of Origin         US	Shipping Information	
Net Weight       15.0 lb         Gross Weight       17.0 lb         Count Per Pound       N/A         Case Cube       0.81         Ti/Hi       9,13	Item Number	L0084
Gross Weight         17.0 lb           Count Per Pound         N/A           Case Cube         0.81           Ti/Hi         9,13	GTIN	10044979120847
Count Per Pound N/A Case Cube 0.81 Ti/Hi 9,13	Net Weight	15.0 lb
Case Cube 0.81 Ti/Hi 9,13	Gross Weight	17.0 lb
Ti/Hi 9,13	Count Per Pound	N/A
	Case Cube	0.81
Country of Origin US	Ti/Hi	9,13
	Country of Origin	US
Shelf Life 720 days	Shelf Life	720 days

### **Handling Instructions**

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