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Lamb Weston Supreme™ de corte ondulado 1/2"

Marca: Lamb Weston Supreme™
Tamaño de corte: Corte Ondulado 1/2
Tamaño del paquete: 6/5#

Lamb Weston Supreme™ brinda calidad constante, rentabilidad y los mejores productos de papas de su clase, provenientes de las mejores regiones productoras de los EE. UU. Disfruta este equilibrio perfecto de textura crocante y esponjosa de papa horneada con este abundante y crocante corte ondulado.

BENEFICIOS DEL OPERADOR



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



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.

MÉTODOS DE PREPARACIÓN

Clasificación: A

Kosher: No

Halal: Yes

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	3 1/4 - 3 3/4 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.
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).