



N.º de artículo: S15

Papas fritas Lamb Weston Stealth Fries™ CrissCut™ con cáscara

Marca: Lamb Weston Stealth Fries™
 Tamaño de corte: Corte de waffle
 aprox. 24 ct/lb
 Tamaño del paquete: 6/4-1/2#

Lamb Weston Stealth Fries™ están recubiertas de forma invisible para brindar la apariencia de las papas fritas tradicionales con el doble de tiempo de conservación. Estas papas fritas waffle crocantes agregan singularidad a tu menú con un bocado altamente satisfactorio mientras brinda un máximo llenado de plato.

BENEFICIOS DEL OPERADOR



Invisibly coated to provide the look of traditional fries with 2x the hold time.



Twisters and waffle fries are consumers' favorite fries globally!



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



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



Leading the frozen potato industry in innovative technology for over 60 years.

MÉTODOS DE PREPARACIÓN

Clasificación: A

Kosher: No

Halal: Yes

Método de preparación

Tiempo

Temperatura

Instrucciones adicionales

			<p>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.</p>
--	--	--	---

Deep Fry

2 3/4 - 3 1/4 minutes

345-350F (174-177C)

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	9 - 11 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).