



Item #: 25029

Lamb Weston Private Reserve™ 3/8" Regular Cut Skin-On Simple Recipe

Brand: Lamb Weston Private Reserve

Cut Size: 3/8" Regular Cut

Package Size: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This leading foodservice cut with skin-on, hand-cut appearance provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



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



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

COOKING METHODS

Grade: A

Kosher: No

Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	4 1/4 - 4 3/4 minutes	345-350F (174-177C)	<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> <p>Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.</p>

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.

SHIPPING AND STORAGE

Shipping Information

Item Number	25029
GTIN	10044979221520
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.27
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°F or colder.