



Numéro d'article: L0095

Juliennes de patates douces Lamb Weston™ de 3/16 po

Marque: Lamb Weston®
Taille de coupe: 3/16" Shoestrings
Taille de l'emballage: 5/3#

Les patates douces Lamb Weston™ rehausseront et étofferont votre menu, tout en se présentant comme un choix parfait pour les clients souhaitant des options de menu plus saines. Cette coupe mince et très croustillante offre le temps de préparation le plus court, ainsi qu'une couverture maximale de l'assiette.

AVANTAGES POUR LES OPÉRATEURS



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



Drive traffic and charge more for these unique products due to their higher perceived value.



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.

MODES DE CUISSON

Degré: A
Casher: No
Halal: Yes

Mode de cuisson	Temps	Température	Instructions supplémentaires
Deep Fry	1 3/4 - 2 1/4 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

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.

EXPÉDITION ET STOCKAGE

Informations relatives à l'expédition

Item Number	L0095
GTIN	10044979120953
Net Weight	15.0 lb
Gross Weight	17.0 lb
Count Per Pound	N/A
Case Cube	0.87
Ti/Hi	9,12
Country of Origin	US
Shelf Life	720 days

Instructions de manipulation

Manipuler avec précaution, ne pas laisser tomber! Expédier congelé - Produit périssable. Conserver congelé à -18°C (0°F).