



Item #: C0034

Lamb Weston Colossal Crisp™ 1/4" Shoestrings

Brand: Lamb Weston Colossal Crisp™

Cut Size: 1/4" Shoestrings

Package Size: 6/4-1/2#

Lamb Weston Colossal Crisp™ fries are crispy up to 30 minutes with a thick, toasty batter for maximum crispiness on the outside and fluffy potato inside. Deliciously crispy whether eaten on a plate in your restaurant or through takeout and delivery. This classic, traditional QSR cut provides more fries per case than thick cut fries and cooks up fast for your operations.

OPERATOR BENEFITS



Stays crispy up to 30 minutes.



These thin cuts cook up faster than thick cut fries.

Study conducted without packaging.



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

COOKING METHODS

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 1/2 - 3 min	345 - 350°F	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	8 - 10 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	C0034
GTIN	10044979030344
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.34
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

Handling Instructions

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).