



Item #: F6065

## Lamb Weston Seasoned™ 3/8 Crinkle Cut Original Recipe

Brand: Lamb Weston Seasoned™  
Cut Size: 3/8" Crinkle Cut  
Package Size: 6/5#

Lamb Weston Seasoned™ Fries offer the perfect balance of flavor and crispiness. Lightly seasoned with salt, garlic, onion, black pepper and paprika and coated with a crispy batter, they stay crispy & delicious for up to 30 minutes. A top choice in consumer taste tests, these seasoned crinkle-cut fries deliver irresistible taste and texture.

### OPERATOR BENEFITS



Stays crispy up to 30 minutes.



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.

Study conducted without packaging.

### COOKING METHODS

Grade: A  
Kosher: No  
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 - 3 1/2 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.  Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.

Conventional Oven	20 - 25 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	13 - 14 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	F6065
GTIN	10044979000200
Net Weight	30.0 lb
Gross Weight	32.0 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).