



Item #: C27

Lamb Weston Seasoned™ Wedge Cut Original Recipe

Brand: Lamb Weston Seasoned™
Cut Size: 8 Cut Wedge
Package Size: 6/5#

Lamb Weston Seasoned™ fries are sure to delight with a seasoned batter that keeps fries crispy and craveable - perfect for dine in, drive-through, and takeout. This rustic 8-cut wedge cut features optimal plate coverage and great container portioning.

OPERATOR BENEFITS



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



Real baked potato flavor and texture in every bite.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.



Thick cuts are sturdier and are less prone to breaking than thinner fries.

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 1/2 - 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. 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	12 - 15 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.

HANDLING INSTRUCTIONS

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