



Numéro d'article: E02

Lamb Weston Supreme™ Steak Cut

Marque: Lamb Weston Supreme™

Taille de coupe: 3/8" x 3/4" Steak

Taille de l'emballage: 6/5#

Lamb Weston Supreme™ provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. Enjoy this hearty steak cut that provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

AVANTAGES POUR LES OPÉRATEURS



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



Real baked potato flavor and texture in every bite.



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



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

MODES DE CUISSON

Degré: A
Casher: No
Halal: Yes

Mode de cuisson	Temps	Température	Instructions supplémentaires
			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	3 3/4 - 4 1/4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	25 - 28 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

15 - 18 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	E02
GTIN	10044979005021
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.13
Ti/Hi	9,8
Country of Origin	US
Shelf Life	720 days

Instructions de manipulation

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.