



项目编号: X8501

Lamb Weston CrispyCoat™ 3/8” Regular Cut

品牌: Lamb Weston Colossal Crisp™
切割尺寸: 3/8英寸切割
包装尺寸: 6/5# CRISPY

The CrispyCoat™ series is specially designed to fulfill current food service needs: With even coating and crispy texture, they stay crisp and warm longer.

运营商优势



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



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

烹饪方法

级别: A
犹太洁食: No
清真: Yes

烹调方法	时间	温度	附加说明
			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 165°F (74°C) internal temperature as measured by a food thermometer in several spots.
Deep Fry	3 1/4 – 3 3/4 minutes	345°–350°F (174°–177°C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	20 – 25 minutes	400°F (205°C)	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

9 – 12 minutes

400°F (205°C)

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.

操作说明

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