



Item #: L0082

Lamb Weston® Sweet Potatoes Wavelength Fries™ Savory Seasoned

Brand: Lamb Weston®

Cut Size: Deep "V" Steak

Package Size: 3/5#

Lamb Weston Sweet Potato Fries™ will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. This thin crispy crinkle cut provides more servings per case than thicker cuts in a classic, fun shape and is lightly coated in savory, seasoned batter for maximum hold time and crispiness.

OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Crispy grooves have more edges that provide satisfying, extra crunch.



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



Contains a good source of fiber.*

*See nutrition information for fat content.

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	32 - 35 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	10 - 12 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	L0082
GTIN	10044979120823
Net Weight	15.0 lb
Gross Weight	17.0 lb
Count Per Pound	N/A
Case Cube	0.72
Ti/Hi	9,15
Country of Origin	US
Shelf Life	24 months

Handling Instructions

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