



Item #: L8100

## Lamb Weston Sweet Potato Fries™ 1/2" x 1/4" Platter Fries™

Brand: Lamb Weston®  
Cut Size: 1/2" x 1/4" Platter  
Package Size: 5/3#

Lamb Weston Sweet Potato Fries™ will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. This platter cut with skin-on, hand cut appearance is a unique thin rectangular shape that stands apart from a regular cut and is lightly coated with a clear batter to offer maximum hold time and crispiness.

### OPERATOR BENEFITS



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.



Contains a good source of fiber.



Low sodium per serving.

### NUTRITION AND COOKING METHODS

**Serving size: 3oz (84g/about 12 pieces)**  
**Servings per container: about 81**  
**Calories [per serving]: 120**

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Amount per Serving		% Daily Value*
Total Fat	4g	5%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	55mg	2%
Total Carbohydrate	21g	8%
Dietary Fiber	3g	11%
Total Sugars	8g	
Added Sugars	3g	6%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	20mg	2%

Iron	0.5mg	2%
Potassium	210mg	4%

**Ingredients:** Sweet Potatoes, Modified Food Starch (Corn, Tapioca, Potato), Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola, Sunflower), Sugar, Rice Flour, Corn Starch, Dextrin, Spice, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Oleoresin Paprika, Xanthan Gum.

**Grade:** A  
**Kosher:** No  
**Halal:** Yes

Cooking Method	Time	Temperature	Additional Instructions
			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	2 1/4 - 2 3/4 minutes	345-350F (174-177C)	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	8 - 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	L8100
GTIN	10044979128102
Net Weight	15.0 lb
Gross Weight	16.0 lb
Count Per Pound	N/A
Case Cube	0.72
Ti/Hi	9,14
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).