Lamb Weston®
POSSIBILITIES IN POTATOES

K-12



Item #: R45

Lamb Weston Supreme™ 1/2" Oven Crinkle

Brand: Lamb Weston Supreme™
Cut Size: 1/2" Crinkle Cut
Package Size: 6/5LB

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

OPERATOR BENEFITS

CRISPY GROOVES

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

MINIMAL BREAKAGE

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

AUTHENTIC POTATO TASTE & TEXTURE

Real baked potato flavor and texture in every bite.

LOW SODIUM

Low sodium per serving.

NUTRITION AND COOKING METHODS

Serving size: 3oz (84g/about 11 pieces)
Servings per container: about 162
Calories [per serving]: 110

* 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	3g	4%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	10mg	0%
Total Carbohydrate	20g	7%
Dietary Fiber	2g	7%
Total Sugars	0g	
Added Sugars	0g	0%
Protein	3g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.4mg	2%
Potassium	320mg	6%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm,Soybean, Sunflower), Disodium Dihydrogen Pyrophosphate (to promote color retention),Dextrose.

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Convection Oven	13-15 min	400°F	Arrange product in a single layer to bake.
Conventional Oven	20-25 min	400°F	Arrange product in a single layer to bake.

SHIPPING AND STORAGE

Shipping Information

Item Number	R45
GTIN	10043301018456
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.186
Ti/Hi	9,8
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).