



Item #: SS101

Lamb Weston
Seasoned™
Seashore-Style™ Chef
Cut Skin-On

Brand: Lamb Weston Seasoned™
Cut Size: Chef Cut
Package Size: 6/5#

From mild to wild, Lamb Weston Seasoned™ offers a wide range of flavors for quick and convenient pre-seasoned options. These unique, Seashore-Style™ skin-on, thick-cut fries are seasoned with a perfect blend of sea salt, black pepper and garlic. Their back-of-house appearance are perfect for any location.

OPERATOR BENEFITS



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



Stays crispy up to 30 minutes.**



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.

**Study conducted without packaging.

NUTRITION AND COOKING METHODS

Serving size: 3oz (84g/about 7 pieces)
Servings per container: about 162
Calories [per serving]: 130

* 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	4.5g	6%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	300mg	13%
Total Carbohydrate	20g	7%
Dietary Fiber	2g	7%
Total Sugars	<1g	
Added Sugars	0g	0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0mg	0%

Potassium

360mg

8%

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Modified Food Starch (Potato, Corn), Rice Flour, Salt, Dextrin, Sugar, Leavening (DisodiumDihydrogen Pyrophosphate, Sodium Bicarbonate), Garlic Powder, Black Pepper, Natural Flavor, OnionPowder, Dextrose, Xanthan Gum.

Grade: A

Kosher: No

Halal: No

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	3 1/2 - 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	12 - 15 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.
Quick Cook Oven	3 3/4 minutes	500F (260C)	Amount: 6oz (170g). Arrange frozen product in a single layer on a perforated non-stick basket. Place basket on baking stone. Note: Quick cook ovens vary. Adjust cook settings as needed. Ensure internal temperature reaches 165F (74C).
Impingement Oven	8 - 10 minutes	500F (260C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer.

SHIPPING AND STORAGE

Shipping Information

Item Number	SS101
GTIN	10044979221377
Net Weight	30.0 lb
Gross Weight	32.0 lb
Count Per Pound	N/A
Case Cube	1.28
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).