



N.º de artículo: A40

Lamb Weston Seasoned™ de receta estilo sureño de corte wedge

Marca: Lamb Weston Seasoned™

Tamaño de corte: Corte Wedge tamaño 10

Tamaño del paquete: 6/5#

Las papas fritas Lamb Weston Seasoned™ sin dudas te encantarán. Su rebozado sazonado mantiene las papas fritas crocantes y tentadoras haciéndolas perfectas para servir en el restaurante, entregar en el vehículo o como comida para llevar. Esta papa de corte wedge delgada rústica de 10 cortes presenta un llenado óptimo de plato y un gran porcionado en el recipiente.

BENEFICIOS DEL OPERADOR



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



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



Real baked potato flavor and texture in every bite.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.



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

MÉTODOS DE PREPARACIÓN

Clasificación: A

Kosher: No

Halal: No

Método de preparación

Tiempo

Temperatura

Instrucciones adicionales

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 3/4 - 4 1/4 minutes	345-350F (174-177C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	22 - 27 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	13 - 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.

INSTRUCCIONES DE MANEJO

Manipular con cuidado y no dejar caer. Enviar congelado: producto perecedero. Mantener congelado a -18°C (0°F).