



N.º de artículo: LW203

Papas fritas Lamb Weston Crispy on Delivery™ de corte delgado 1/4"

Marca: Lamb Weston Crispy On Delivery™

Tamaño de corte: 1/4" Shoestrings

Tamaño del paquete: 6/4.5#

Las papas fritas Lamb Weston Crispy on Delivery™ quedan crocantes hasta 30 minutos, con un rebozado suave para lograr una papa tierna y crocante por fuera y esponjosa por dentro. Deliciosamente crocantes, ya sea para servir en tu restaurante o para llevar y entregar. Este corte QSR clásico y tradicional proporciona más papas fritas por caja que las papas fritas de corte grueso y se cocina rápidamente para sus operaciones.

BENEFICIOS DEL OPERADOR



Stays crispy up to 30 minutes.



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



These thin cuts cook up faster than thick cut fries.

Study conducted without packaging.

MÉTODOS DE PREPARACIÓN

Clasificación: A
Kosher: No
Halal: Yes

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
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			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.
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Deep Fry	2 1/2 - 3 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	11 - 13 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).