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Papas fritas Lamb Weston Seasoned™ Twister™ Fries

Marca: Lamb Weston Seasoned™
Tamaño de corte: Twist 1/4
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 emblemática y popular papa frita rizada distingue tu menú al ofrecer una forma divertida de comer y, al mismo tiempo, brinda el máximo llenado de plato.

BENEFICIOS DEL OPERADOR

	<p>Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.</p>		<p>Twisters and waffle fries are consumers' favorite fries globally!</p>
	<p>High-quality premium length fries fill up the plate more with fewer strips than budget fries.</p>		<p>Leading the frozen potato industry in innovative technology for over 60 years.</p>

MÉTODOS DE PREPARACIÓN

Clasificación: A
Kosher: No
Halal: Yes

Método de preparación	Tiempo	Temperatura	Instrucciones adicionales
Deep Fry	2 3/4 - 3 1/4 minutes	345-350F (174-177C)	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. Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.

Conventional Oven	20 - 24 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).