



Item #: D23

Lamb Weston Seasoned™ CrissCut™ Skin-On Original Recipe

Brand: Lamb Weston Seasoned™
Cut Size: Waffle Cut Approx. 24 ct/lb
Package Size: 6/4-1/2#

Lamb Weston Seasoned™ fries are sure to delight with a seasoned batter that keeps fries crispy and craveable - perfect for dine in, drive-through, and takeout. This crispy waffle fry adds uniqueness to your menu with a highly satisfying bite while providing maximum plate coverage.

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.



Twisters and waffle fries are consumers' favorite fries globally!



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



Leading the frozen potato industry in innovative technology for over 60 years.

Study conducted without packaging.

COOKING METHODS

Grade: A
Kosher: No
Halal: Yes

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	2 3/4 - 3 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	25 - 30 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.

SHIPPING AND STORAGE

Shipping Information

Item Number	D23
GTIN	10044979004239
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.46
Ti/Hi	9,7
Country of Origin	US
Shelf Life	720 days

Handling Instructions

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).