



Item #: L0092

## Lamb Weston Sweet Potato Fries™ 3/8" Regular Cut

Brand: Lamb Weston®  
Cut Size: 3/8" Regular Cut  
Package Size: 5/3#

Lamb Weston Sweet Potato Fries™ will differentiate and expand your menu while being a perfect choice for customers looking for healthier menu options. Enjoy this leading foodservice cut that provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside. Lightly coated with a clear batter to offer maximum hold time and crispiness.

### OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Drive traffic and charge more for these unique products due to their higher perceived value.



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

### COOKING METHODS

**Grade: A**  
**Kosher: No**  
**Halal: Yes**

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	2 1/4 - 2 3/4 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	27 - 32 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

9 - 14 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	L0092
GTIN	10044979120922
Net Weight	15.0 lb
Gross Weight	17.0 lb
Count Per Pound	N/A
Case Cube	0.75
Ti/Hi	9,13
Country of Origin	US
Shelf Life	720 days

### Handling Instructions

**Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.**