



Item #: 32L

Lamb Weston Private Reserve™ 3/8" Regular Cut Skin-On

Brand: Lamb Weston Private Reserve™
Cut Size: 3/8" Regular Cut
Package Size: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. This leading foodservice cut with skin-on, hand-cut appearance provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



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



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

NUTRITION AND COOKING METHODS

Serving size: 3 oz (84g/about 15 pieces)
Servings per container: About 160
Calories [per serving]: 120

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

| | Amount per Serving | % Daily Value* |
|--------------------|--------------------|----------------|
| Total Fat | 4.0g | 5% |
| Saturated Fat | 1.0g | 5% |
| Trans Fat | 0g | |
| Cholesterol | 0.0mg | 0% |
| Sodium | 330.0mg | 14% |
| Total Carbohydrate | 19.0g | |
| Dietary Fiber | 2.0g | 7% |
| Total Sugars | less than 1g | |
| Added Sugars | 0.0g | 0% |
| Protein | 2.0g | |
| Vitamin D | 0.0mcg | 0% |
| Calcium | 20.0mg | 0% |
| Iron | 0.72mg | 4% |
| Potassium | 360.0mg | 6% |

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Salt, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Grade: A

Kosher: No

Halal: No

| 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 | 3 1/2 - 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 | 32L |
| GTIN | 10044979032126 |
| Net Weight | 30.0 lb |
| Gross Weight | 32.0 lb |
| Count Per Pound | N/A |
| Case Cube | 1.22 |
| Ti/Hi | 9,8 |
| 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.