



Item #: LW203

## Lamb Weston Crispy on Delivery™ 1/4" Shoestrings Fries

Brand: Lamb Weston Crispy On Delivery™

Cut Size: 1/4" Shoestrings

Package Size: 6/4.5#

Lamb Weston Crispy on Delivery™ Fries are crispy up to 30 minutes with a smooth batter for a tender crispiness on the outside and fluffy potato inside. Deliciously crispy whether eaten on a plate in your restaurant or through takeout and delivery. This classic, traditional QSR cut provides more fries per case than thick-cut fries and cooks up fast for your operations.

### OPERATOR BENEFITS



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.

### COOKING METHODS

Grade: A  
Kosher: No  
Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	2 1/2 - 3 minutes	345-350F (174-177C)	<p>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.</p> <p>Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.</p>

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.

## SHIPPING AND STORAGE

### Shipping Information

Item Number	LW203
GTIN	10044979221766
Net Weight	27.0 lb
Gross Weight	29.0 lb
Count Per Pound	N/A
Case Cube	1.36
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).