



Item #: SS101

## Lamb Weston® Seasoned Seashore-Style® Chef Cut Skin-On

Brand: Lamb Weston® Seasoned  
Cut Size: Chef Cut  
Package Size: 6/5#

From mild to wild, Lamb's Seasoned® offers a wide range of flavors for quick and convenient pre-seasoned options. These unique, Seashore-Style® skin-on, thick-cut fries are seasoned with a perfect blend of sea salt, black pepper and garlic. Their back-of-house appearance are perfect for any location.

### 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.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



Thick cuts are sturdier and are less prone to breaking than thinner fries.

Study conducted without packaging.

### COOKING METHODS

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

Cooking Method	Time	Temperature	Additional Instructions
Impingement Oven	8-16 min	500°F	Arrange frozen product in a single layer.
Convection Oven	12 - 15 min	400°F	Arrange frozen product in a single layer.
Conventional Oven	20-25 min	400°F	Arrange frozen product in a single layer.
Deep Fry	3 1/2 - 4 min	345-350°F	Deep fry from frozen state. Fill basket 1/2 full.
Quick Cook Oven	3 1/2 - 3 3/4 minutes	500F	Arrange frozen product in a single layer on a perforated, non-stick basket. Cook for 3 1/2 - 3 3/4 minutes. Let stand for 1 minute before serving.

## HANDLING INSTRUCTIONS

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