



Item #: B36

Lamb Weston® Supreme 3/8" Regular Cut

Brand: Lamb Weston® Supreme Cut Size: 3/8" Regular Cut Package Size: 6/5#

Lamb Weston® Supreme provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. Enjoy this leading foodservice cut provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

OPERATOR BENEFITS



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



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 12 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	3.0g	4%
Saturated Fat	1.0g	5%
Trans Fat	0g	
Cholesterol	0.0mg	0%
Sodium	10.0mg	0%
Total Carbohydrate	20.0g	
Dietary Fiber	1.0g	4%
Total Sugars	less than 1g	
Added Sugars	0.0g	0%
Protein	3.0g	
Vitamin D	0.0mcg	0%
Calcium	10.0mg	0%
Iron	0.4mg	2%
Potassium	360.0mg	6%

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

Grade: A Kosher: No Halal: Yes

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 1/4 - 3 3/4 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

SHIPPING AND STORAGE				
Shipping Information		Handling Instructions		
Item Number	B36	Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.		
GTIN	10044979002365			
Net Weight	30.0 lb			
Gross Weight	32.0 lb			
Count Per Pound	N/A			
Case Cube	1.2			
Ti/Hi	9,8			
Country of Origin	US			
Shelf Life	720 days			