



Item #: D76

## Lamb Weston<sup>®</sup> Supreme 1/2" Regular Cut

Brand: Lamb Weston® Supreme Cut Size: 1/2" Regular Cut Package Size: 6/5#

Lamb Weston® Supreme provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This thick, hearty cut will fill up the plate and provide a fluffy baked potato taste and texture.

## **OPERATOR BENEFITS**



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



Real baked potato flavor and texture in every bite.



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.

## **NUTRITION AND COOKING METHODS**

Serving size: 3 oz (84g/about 6 pieces) Servings per container: About 160 Calories [per serving]: 110

\* 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	25.0mg	1%
Total Carbohydrate	18.0g	
Dietary Fiber	2.0g	7%
Total Sugars	less than 1 g	
Added Sugars	0.0g	0%
Protein	2.0g	
Vitamin D	0.0mcg	0%
Calcium	20.0mg	0%
Iron	0.72mg	4%
Potassium	280.0mg	4%

**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 3/4 - 4 1/4 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

SHIPPING AND STORAGE				
Shipping Information		Handling Instructions		
Item Number	D76	Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.		
GTIN	10044979004765			
Net Weight	30.0 lb			
Gross Weight	32.0 lb			
Count Per Pound	N/A			
Case Cube	1.19			
Ti/Hi	9,8			
Country of Origin	US			
Shelf Life	720 days			