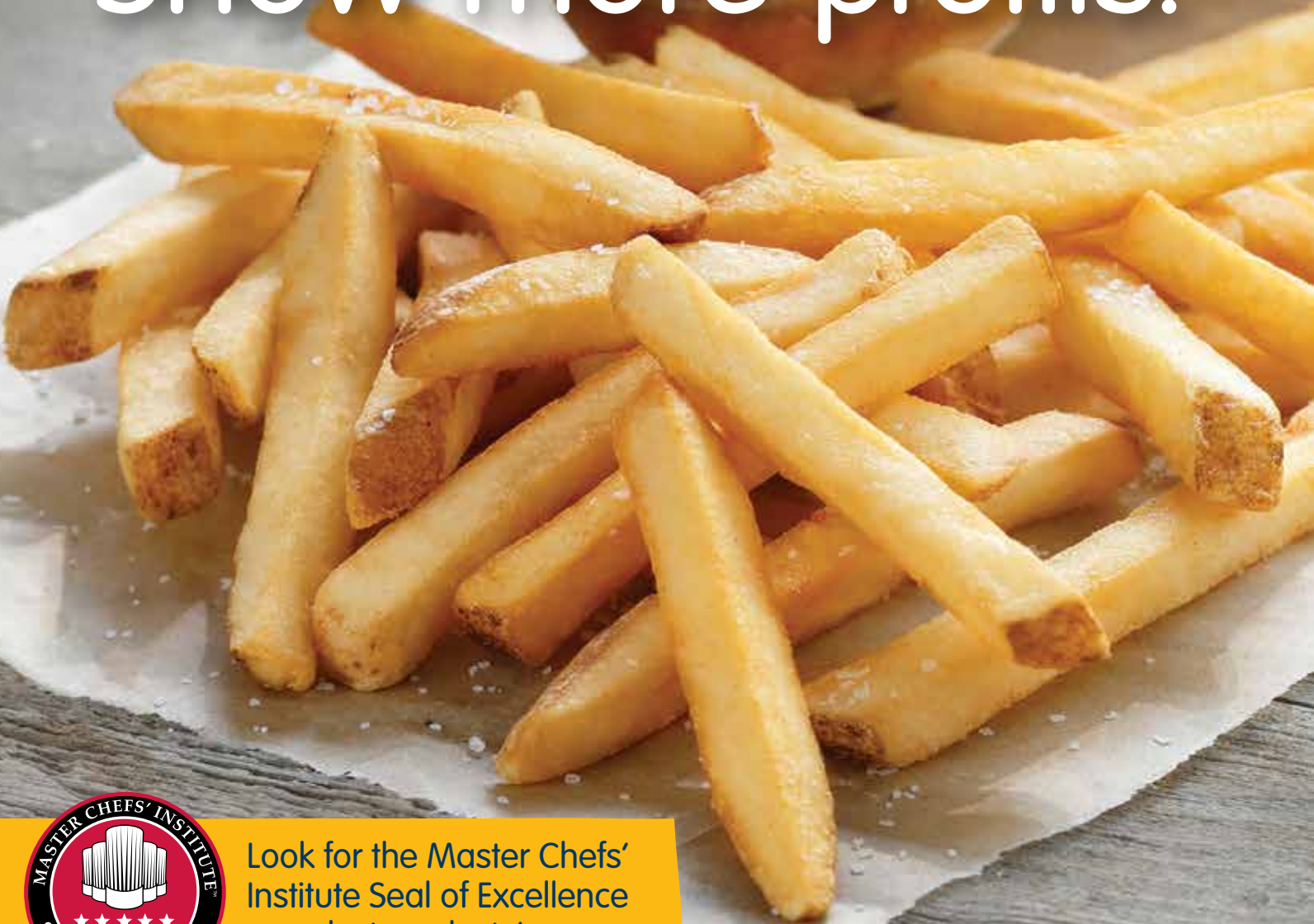


Serve more choice. Show more profits.



Look for the Master Chefs' Institute Seal of Excellence on select products!



FRIES

Lamb Weston 
SEEING POSSIBILITIES IN POTATOES

EVERYBODY LOVES FRIES

Fries are the most popular food across all generations.¹ But not everyone loves the same type.

Consumers want choice!

Our innovative products make back-of-house management easier.

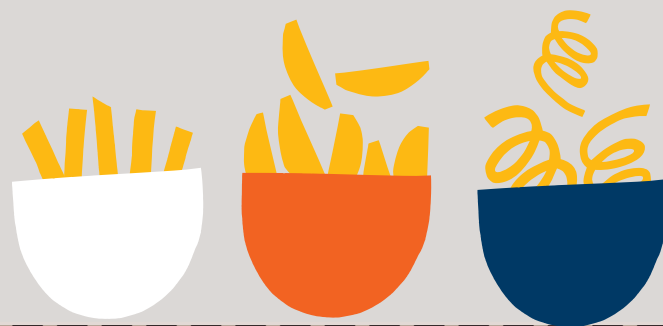
From our research, we learned that 3 out of 4 guests don't find the fries they crave and want more fry options.¹

And even though 41% of consumers will go out of their way to find their favourite types², the variety often isn't available.

Offering just one or two fry types simply isn't cutting the mustard. Or the ketchup. If you want people to enjoy your fries, you've got to serve up some variety.³

Let's keep this simple

For quality, taste and consistency, operators rank Lamb Weston® highest in overall performance. Very tasty!



Feed their appetite!

We have fries for every trend, taste and craving.

SHAREABLES

83% of consumers love to share.⁴ Grab yourself a slice of the sharing action by creating on-trend LTOs they'll keep coming back for.



Stealth Fries® 3/16" Juliennes Skin-On (S01)

SNACKS

81% of consumers love fries as a snack.⁴ Offer up topped or loaded fries in varying sizes and really grab them by the tastebuds.



Lamb's Seasoned® Seashore-Style Fries® Skin-On (SS101)

SIDES

89% of consumers choose fries as a side.⁴ Update your menu with enough irresistible variety, and you won't be able to keep them away.



Lamb's Seasoned® Wedge Cut Original Recipe Skin-On (C27)

Got a taste for tradition?

Explore our classic styles and give your menu more mouthwatering variety.

Did you know?

71% of consumers say fries impact the satisfaction with the restaurant to some degree.⁵

LW Private Reserve®

LW Private Reserve® products are lightly salt brined and cut with the skin-on to closely resemble a back-of-house product. Some of our LW Private Reserve® products are Simple Recipe – meaning they contain just three wholesome ingredients. Potatoes, oil and sea salt. Need we say more?

- Lightly salt-brined
- Cut with the skin-on
- More closely resemble kitchen-cut

3/16" JULIENNES



LW Private Reserve® Salt Brined Skin-On (32D)

1/4" SHOESTRINGS



LW Private Reserve® Salt Brined Skin-On (32C)

1/4" SHOESTRINGS



LW Private Reserve® Salt Brined Skin-On Simple Recipe (25030)

5/16" THIN REGULAR CUT



LW Private Reserve® Salt Brined Skin-On (32G)

3/8" REGULAR CUT



LW Private Reserve® Salt Brined Skin-On (32L)

3/8" REGULAR CUT



LW Private Reserve® Salt Brined Skin-On Simple Recipe (25029)

1/2" REGULAR CUT



LW Private Reserve® Salt Brined Skin-On (32P)

STEAK CUT



LW Private Reserve® 3/8" x 3/4" Salt Brined Skin-On (32Q)

10-CUT



LW Private Reserve® Crinkle Wedge Cut Salt Brined Skin-On (33D)

8-CUT



LW Private Reserve® Wedge Cut Salt Brined Skin-On (32R)

PINWHEEL WEDGES



LW Private Reserve® Pinwheel Wedges® Salt Brined Skin-On (L3057)

TWISTER FRIES



LW Private Reserve® Twister® Fries Salt Brined Skin-On (G0033)



Lamb's Supreme®

Supreme by name, supreme by nature. Whichever you choose, you can count on a supreme taste experience.

- Highest quality traditional items
- Superior consistency and appearance



1/4" SHOESTRINGS

Lamb's Supreme® (A01)



5/16" THIN REGULAR CUT

Lamb's Supreme® (C55)



3/8" REGULAR CUT

Lamb's Supreme® (B36)



1/2" REGULAR CUT

Lamb's Supreme® (D76)



STEAK CUT

Lamb's Supreme® 3/8" x 3/4" (E02)



3/8" X 5/16" CRINKLE CUT

Lamb's Supreme® Crinkle Cut (I11)



1/2" CRINKLE CUT

Lamb's Supreme® Crinkle Cut (C93)



1/2" CONCERTINAS®

Lamb's Supreme® Concertinas® (E11)



Lamb Weston®

When it comes to sheer variety, our branded Lamb Weston® products have it covered.

- Wide variety of products
- Consistent quality



1/4" SHOESTRINGS

Lamb Weston® (02120)



5/16" THIN REGULAR CUT

Lamb Weston® (02058)



5/16" THIN REGULAR CUT

Lamb Weston® Quick Cook (X12)



5/16" THIN REGULAR CUT

Lamb Weston® Skin-On (A60)



3/8" REGULAR CUT

Lamb Weston® (02033)



3/8" REGULAR CUT

Lamb Weston® Skin-On (A66)



3/8" REGULAR CUT

Lamb Weston® Skin-On Quick Cook (X23)



3/8" REGULAR CUT

Lamb Weston® Salt Brined Skin-On (02112)



STEAK CUT

Lamb Weston® 3/8" x 3/4" (02094)



STEAK CUT

Lamb Weston® 3/8" x 3/4" Skin-On (L97)



5/16" THIN CRINKLE CUT

Lamb Weston® Thin Crinkle Cut (02045)



1/2" CONCERTINAS®

Lamb Weston® Concertinas® Quick Cook (X14)



1/2" CRINKLE CUT

Lamb Weston® Crinkle Cut (02021)



1/2" CRINKLE CUT

Lamb Weston® Oven Crinkle Cut (R45)



1/2" x 3/4" COLOSSAL CRINKLE®

Lamb Weston® 1/2" x 3/4" Colossal Crinkle® Quick Cook (X15)



10-CUT

Lamb Weston® Wedge Cut Skin-On (02127)



8-CUT

Lamb Weston® Wedge Cut Skin-On (Q80)



6-CUT

Lamb Weston® Oven Roasted Red Skin Wedge Cut Skin-On (LW584)



Lamb Weston® CrissCut® Fries Skin-On (P55)



Lamb Weston® Twister® Fries Skin-On (C0077)



Hot and crispy for longer

We coat our Stealth fries® with an invisible batter. Stealthy huh? It gives traditional appearance, long-lasting crunch and heat.

Did you know?

Stealth Fries® have contributed to clear coat fries growing twice as fast as traditional fries over the past three years⁶.

Stealth Fries®

Our Stealth Fries® have an invisible clear coating that extends hold time up to twice as long as traditional fries - and crisps even more when held under a heat lamp.

- Stays hot and crispy twice as long as traditional fries
- No battered appearance

3/16" JULIENNES



Stealth Fries® Skin-On (S01)



1/4" SHOESTRINGS



Stealth Fries® (S30)



1/4" SHOESTRINGS



Stealth Fries® (S34)



1/4" SHOESTRINGS



Stealth Fries® Skin-On (S53)



5/16" THIN REGULAR CUT



Stealth Fries® (S35)



5/16" THIN REGULAR CUT



Stealth Fries® Skin-On (S12)



3/8" REGULAR CUT



Stealth Fries® (S57)



3/8" REGULAR CUT



Stealth Fries® Skin-On (S19)



7/16" THICK REGULAR CUT



Stealth Fries® (S0049)



1/4" x 3/8" TRIM FRIES



Stealth Fries® Skin-On (S13)



5/16" THIN CRINKLE CUT



Stealth Fries® Thin Crinkle Cut (S0022)



Stealth Fries® Twister® Fries (S0010)



Stealth Fries® CrissCut® Fries Skin-On (S15)



EXTRA CRISPY

It's crunch time!

Extra crispy with extended hold time means your guests will enjoy hot and crispy fries — whether they get them at their table fresh out of the fryer, dine-in at off-peak times, or at the drive-thru.

Did you know?

The Colossal Crisp® 3/8" Regular Cut Fry is the #1 selling branded fry in the U.S.!



Colossal Crisp®

Three out of five guests want an extremely crispy fry⁸ – and Colossal Crisp® gives guests the crunch they crave.

1/4" SHOESTRINGS



Colossal Crisp® (C0034)

3/8" REGULAR CUT



Colossal Crisp® (C0057)

- Thick, irregular batter
- Extra crispy crunch and extended hold times

CrispyCoat Fries

The smooth, even batter coating delivers the crispiness consumers crave. The extra holding time means more flexibility for you.

- Smooth, even batter coating
- Crispy crunch and extended hold times

3/16" JULIENNES



CrispyCoat Fries Skin-On (C0095)

1/4" SHOESTRINGS



CrispyCoat Fries (C25)

5/16" THIN REGULAR CUT



CrispyCoat Fries (C26)

5/16" x 3/8" THIN RECTANGULAR CUT



CrispyCoat Fries (24319)

5/16" x 3/8" THIN RECTANGULAR CUT



CrispyCoat Fries Skin-On (30C)

3/8" REGULAR CUT



CrispyCoat Fries Crispy On Delivery Fries (LW200)

3/8" REGULAR CUT



CrispyCoat Crispy on Delivery Fries Skin-On (LW201)

8-CUT



CrispyCoat Fries Wedge Cut Skin-On (24329)



CrispyCoat Fries Twister® Fries Skin-On (24328)

Colossal Crisp® 3/8" Regular Cut (C0057)

⁷ SupplyTrack, Manufacturer Label

⁸ Lamb Weston Proprietary Study, amplIFRY 2017

Mild to wild

Our seasoned fries come in all kinds of styles and flavours. And with their extended holding performance, you can serve up a winner every time.

Did you know?

Almost 90% of consumers in the U.S. are interested in seasoned fries.⁹



Lamb's Seasoned®

So many batter flavours, so little time. These pre-seasoned options include original, spicy, ranch, southern style, seashore-style and more.

- Range of batter flavours
- Pre-seasoned for increased convenience

5/16" THIN REGULAR CUT



Lamb's Seasoned® Original Recipe Skin-On (B43)

5/16" THIN REGULAR CUT



Lamb's Seasoned® Skin-On Yellow Variety (Y1001)

3/8" REGULAR CUT



Lamb's Seasoned® Original Recipe Skin-On (B91)

3/8" REGULAR CUT



Lamb's Seasoned® Spicy Recipe Skin-On (24G)

3/8" REGULAR CUT



Lamb's Seasoned® Skin-On Yellow Variety (Y1012)

THICK REGULAR CUT



Lamb's Seasoned® Seashore-Style Fries® Skin-On (SS101)

3/8" CONCERTINAS®



Lamb's Seasoned® Concertinas® Yellow Variety (Y1004)

6-CUT



Lamb's Seasoned® Super Wedge Cut Original Recipe Skin-On (A20)



Lamb's Seasoned® Twister® Fries Original Recipe Skin-On (D0073)



Lamb's Seasoned® CrissCut® Fries Original Recipe Skin-On (D23)



Lamb's Seasoned® CrissCut® Fries Corn Battered Skin-On (P26)



Lamb's Seasoned® Seashore-Style® Flats (SS102)



Lamb's Seasoned® CONTINUED

8-CUT



Lamb's Seasoned® Wedge Cut Original Recipe Skin-On (C27)

4-CUT



Lamb's Seasoned® Jr. Wedge Cut Original Recipe Skin-On (A10)

8-CUT



Lamb's Seasoned® Wedge Cut Spicy Recipe Skin-On (24Q)

6-CUT



Lamb's Seasoned® Mini Wedge Cut Spicy Recipe Skin-On (24Z98)

10-CUT



Lamb's Seasoned® Wedge Cut Lamb's Ranch Recipe®, Skin-On (R12)

10-CUT



Lamb's Seasoned® Wedge Cut Southern Style Recipe Skin-On (A40)

10-CUT



Lamb's Seasoned® Slim Crinkle Deli Wedge® Chicken Batter Recipe Skin-On (D19)

8-CUT



Lamb's Seasoned® Crinkle Deli Wedge® Chicken Batter Recipe Skin-On (D17)

8-CUT



Lamb's Seasoned® Crinkle Deli Wedge® Bites Chicken Batter Recipe Skin-On (D20)



Stealth Fries® Potato Dippers™ (S0018)

Tavern Traditions®

Perk up your pub, bar or grill menu with our coated, microbrew-flavoured batter. Cheers!

Microbrew-flavoured batter

5/16" THIN REGULAR CUT



Tavern Traditions® (45Q)

1/4" x 1/2" PLATTER FRIES®



Tavern Traditions® Skin-On (45R)

Consumers love the authentic microbrew flavour of Tavern Traditions®. No wonder they're on 90% of restaurant menus.

Product Specifications

Primary Brand	Cut Size	Product Name/	No.	Grade	Size	Weight	Method	Time (Min)	Temp (F/C)
TRADITIONAL									
Straight Cut Fries									
3/16" Juliennes									
LW Private Reserve®	3/16"	Juliennes Salt Brined Skin-On	32D	LF	6/4	26	Deep Fry	2-1/2 – 2-3/4	345 - 350°F / 174 - 177°C
1/4" Shoestrings									
LW Private Reserve®	1/4"	Shoestrings Salt Brined Skin-On	32C	PXL	6/4.5	29	Deep Fry	2-3/4 – 3	345 - 350°F / 174 - 177°C
LW Private Reserve®	1/4"	Shoestrings Salt Brined Skin-On Simple Recipe	25030	XL	6/4.5	29	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
Lamb's Supreme®	1/4"	Shoestrings	A01	PXL	6/4.5	29	Deep Fry	2-1/4 – 2-3/4	345 - 350°F / 174 - 177°C
Lamb Weston®	1/4"	Shoestrings	02120	XL	6/6	38.5	Deep Fry	2-1/4 – 2-1/2	345 - 350°F / 174 - 177°C
5/16" Thin Regular Cut									
LW Private Reserve®	5/16"	Thin Regular Cut Salt Brined Skin-On	32G	PXL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
Lamb's Supreme®	5/16"	Thin Regular Cut	C55	PXL	6/5	32	Deep Fry	3 – 3-1/4	345 - 350°F / 174 - 177°C
Lamb Weston®	5/16"	Thin Regular Cut Quick Cook	X12	XL	6/4	26	Deep Fry	2 - 2 1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	15 – 17	400°F / 205°C
							Convection Oven	8 – 10	400°F / 205°C
							Impingement Oven	4 – 5	450°F / 230°C
Lamb Weston®	5/16"	Thin Regular Cut	02058	XL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
Lamb Weston®	5/16"	Thin Regular Cut Skin-On	A60	XL	6/5	32	Deep Fry	3 – 3-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	18 – 22	400°F / 205°C
							Convection Oven	9 – 12	400°F / 205°C
3/8" Regular Cut									
LW Private Reserve®	3/8"	Regular Cut Salt Brined Skin-On	32L	PXL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
LW Private Reserve®	3/8"	Regular Cut Salt Brined Skin-On Simple Recipe	25029	XL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
Lamb's Supreme®	3/8"	Regular Cut	B36	PXL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
Lamb Weston®	3/8"	Regular Cut Skin-On Quick Cook	X23	XL	6/4.5	29	Deep Fry	2-1/4 – 2-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	15 – 18	400°F / 205°C
							Convection Oven	8 – 10	400°F / 205°C
							Impingement Oven	4 – 5	450°F / 230°C
Lamb Weston®	3/8"	Regular Cut	02033	XL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
Lamb Weston®	3/8"	Regular Cut Skin-On	A66	XL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	16 – 20	400°F / 205°C
							Convection Oven	8 – 12	400°F / 205°C
Lamb Weston®	3/8"	Regular Cut Salt Brined Skin-On	02112	XL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
1/2" Regular Cut									
LW Private Reserve®	1/2"	Regular Cut Salt Brined Skin-On	32P	PXL	6/5	32	Deep Fry	3-1/2 – 4	345 - 350°F / 174 - 177°C
Lamb's Supreme®	1/2"	Regular Cut	D76	PXL	6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
Steak Cut									
LW Private Reserve®	3/8 x 3/4"	Steak Cut Salt Brined Skin-On	32Q	PXL	6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
Lamb's Supreme®	3/8 x 3/4"	Steak Cut	E02	PXL	6/5	32	Deep Fry	4 – 4-1/2	345 - 350°F / 174 - 177°C
Lamb Weston®	3/8 x 3/4"	Steak Cut	02094	XL	6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
Lamb Weston®	3/8 x 3/4"	Steak Cut Skin-On	L97	XL	6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C

Primary Brand	Cut Size	Product Name/	No.	Grade	Size	Weight	Method	Time (Min)	Temp (F/C)
Crinkle Cut Fries									
5/16" Thin Crinkle Cut									
Lamb Weston®	5/16"	Thin Crinkle Cut	02045	XL	6/5	32	Deep Fry	3 – 3-1/4	345 - 350°F / 174 - 177°C
3/8 x 5/16" Crinkle Cut									
Lamb's Supreme®	3/8 x 5/16"	Crinkle Cut	I11	PXL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
1/2" Crinkle Cut									
Lamb's Supreme®	1/2"	Crinkle Cut	C93	PXL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
Lamb's Supreme®	1/2"	Concertinas®	E11	XL	6/4.5	29	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
Lamb Weston®	1/2"	Concertinas® Quick Cook	X14	XL	6/4.5	29	Deep Fry	2 – 2-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	14 – 16	400°F / 205°C
							Convection Oven	6 – 8	400°F / 205°C
							Impingement Oven	5 – 6	450°F / 230°C
Lamb Weston®	1/2"	Crinkle Cut	02021	XL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
Lamb Weston®	1/2"	Oven Crinkle Cut	R45	FA	6/5	32	Conventional Oven	20 – 25	400°F / 205°C
							Convection Oven	10 – 15	400°F / 205°C
RibCut®									
Lamb Weston®	1/2 x 3/4"	Colossal Crinkle® Quick Cook	X15	XL	6/4.5	29	Deep Fry	2-1/4 – 2-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	14 – 16	400°F / 205°C
							Convection Oven	7 – 8	400°F / 205°C
							Impingement Oven	5-1/2 – 7	450°F / 230°C
Twister® Fries									
LW Private Reserve®		Twister® Fries Salt Brined Skin-On	G0033		6/5	32	Deep Fry	2-3/4 – 3-1/4	345 - 350°F / 174 - 177°C
Lamb Weston®		Twister® Fries Skin-On	C0077		6/5	32	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
CrissCut® Fries									
Lamb Weston®		CrissCut® Fries Skin-On	P55		6/4.5	29	Deep Fry	2-1/2 – 2-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	23 – 28	400°F / 205°C
							Convection Oven	10 – 12	400°F / 205°C
Wedge Cut									
LW Private Reserve®	10-Cut	Crinkle Wedge Cut Salt Brined Skin-On	33D		6/5	32	Deep Fry	3-1/4 – 4	345 - 350°F / 174 - 177°C
							Conventional Oven	16 – 20	400°F / 205°C
							Convection Oven	6 – 8	400°F / 205°C
LW Private Reserve®	8-Cut	Wedge Cut Salt Brined Skin-On	32R		6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	25 – 30	400°F / 205°C
							Convection Oven	13 – 15	400°F / 205°C
LW Private Reserve®		Pinwheel Wedges® Salt Brined Skin-On	L3057		6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	18 – 22	400°F / 205°C
							Convection Oven	12 – 15	400°F / 205°C
Lamb Weston®	10-Cut	Wedge Cut Skin-On	02127		6/5	32	Deep Fry	3-1/2 – 4	345 - 350°F / 174 - 177°C
Lamb Weston®	8-Cut	Wedge Cut Skin-On	Q80		6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
Lamb Weston®	6-Cut	Oven Roasted Red Skin Wedge Cut Skin-On	LW584		6/2.5	16.5	Conventional Oven	20 – 25	400°F / 205°C
							Convection Oven	11 – 13	400°F / 205°C
CLEAR COAT									
Straight Cut Fries									
3/16" Juliennes									
Stealth Fries®	3/16"	Juliennes Skin-On	S01	XL	6/4	26	Deep Fry	2-1/4 – 2-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	7 – 9	400°F / 205°C

Primary Brand	Cut Size	Product Name/	No.	Grade	Size	Weight	Method	Time (Min)	Temp (F/C)
1/4" Shoestrings									
Stealth Fries®	1/4"	Shoestrings	S30	PXL	6/6	38.5	Deep Fry	2-1/2 – 2-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	7 – 10	400°F / 205°C
Stealth Fries®	1/4"	Shoestrings	S34	PXL	6/4.5	29	Deep Fry	2-1/2 – 2-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	7 – 10	400°F / 205°C
Stealth Fries®	1/4"	Shoestrings Skin-On	S53	XL	6/6	38.5	Deep Fry	2-1/2 – 2-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	7 – 10	400°F / 205°C
5/16" Thin Regular Cut									
Stealth Fries®	5/16"	Thin Regular Cut	S35	XL	6/5	32	Deep Fry	2-1/2 – 2-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 10	400°F / 205°C
Stealth Fries®	5/16"	Thin Regular Cut Skin-On	S12	XL	6/5	32	Deep Fry	2-1/2 – 3-1/4	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 10	400°F / 205°C
3/8" Regular Cut									
Stealth Fries®	3/8"	Regular Cut	S57	XL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 11	400°F / 205°C
Stealth Fries®	3/8"	Regular Cut Skin-On	S19	XL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
							Convection Oven	9 – 12	400°F / 205°C
7/16" Thick Regular Cut									
Stealth Fries®	7/16"	Thick Regular Cut	S0049	XL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
							Convection Oven	9 – 12	400°F / 205°C
Trim Fries									
Stealth Fries®	1/4 x 3/8"	Trim Fries Skin-On	S13	XL	6/5	32	Deep Fry	2-3/4 – 3-14	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 11	400°F / 205°C
Crinkle Cut Fries									
5/16" Thin Crinkle Cut									
Stealth Fries®	5/16"	Thin Crinkle Cut	S0022	XL	6/5	32	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 12	400°F / 205°C
Twister® Fries									
Stealth Fries®		Twister® Fries	S0010		6/5	32	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 12	400°F / 205°C
CrissCut® Fries									
Stealth Fries®		CrissCut® Fries Skin-On	S15		6/4.5	29	Deep Fry	2-3/4 – 3	345 - 350°F / 174 - 177°C
							Convection Oven	9 – 11	400°F / 205°C
EXTRA CRISPY									
Straight Cut Fries									
3/16" Juliennes									
CrispyCoat Fries	3/16"	Juliennes Skin-On	C0095	XL	6/4	26	Deep Fry	2-1/4 – 2-3/4	345 - 350°F / 174 - 177°C
1/4" Shoestrings									
Colossal Crisp®	1/4"	Shoestrings	C0034	LF	6/4.5	29	Deep Fry	2-1/4 – 2-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 10	400°F / 205°C
CrispyCoat Fries	1/4"	Shoestrings	C25	XL	6/4.5	29	Deep Fry	2-1/2 – 2-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	15 – 17	400°F / 205°C
							Convection Oven	6 – 8	400°F / 205°C
5/16" Thin Regular Cut									
CrispyCoat Fries	5/16"	Thin Regular Cut	C26	XL	6/5	32	Deep Fry	2-3/4 – 3-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	17 – 19	400°F / 205°C
							Convection Oven	8 – 10	400°F / 205°C

Primary Brand	Cut Size	Product Name/	No.	Grade	Size	Weight	Method	Time (Min)	Temp (F/C)
3/8" Regular Cut									
Colossal Crisp®	3/8"	Regular Cut	C0057	LF	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
							Convection Oven	11 – 13	400°F / 205°C
CrispyCoat Fries	3/8	Regular Cut Crispy on Delivery Fries	LW200	XL	6/5	32	Deep Fry	2-3/4 – 3 1/4	345 - 350°F / 174 - 177°C
CrispyCoat Fries	3/8	Regular Cut Crispy on Delivery Fries Skin-On	LW201	XL	6/5	32	Deep Fry	2-3/4 – 3 1/4	345 - 350°F / 174 - 177°C
5/16 x 3/8" Thin Rectangular									
CrispyCoat Fries	5/16 x 3/8"	Thin Rectangular Cut	24319	XL	6/6	38.5	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
							Conventional Oven	20 – 25	400°F / 205°C
							Convection Oven	9 – 12	400°F / 205°C
CrispyCoat Fries	5/16 x 3/8"	Thin Rectangular Cut Skin-On	30C	XL	6/5	32	Deep Fry	3 – 3-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	20 – 25	400°F / 205°C
							Convection Oven	11 – 15	400°F / 205°C
Twister® Fries									
CrispyCoat Fries		Twister® Fries Skin-On	24328		6/5	32	Deep Fry	2-1/4 – 2-1/2	345 - 350°F / 174 - 177°C
							Convection Oven	7 – 10	400°F / 205°C
Wedge Cut									
CrispyCoat Fries	8-Cut	Wedge Cut Skin-On	24329		6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	20 – 25	400°F / 205°C
							Convection Oven	12 – 16	400°F / 205°C
SEASONED									
Straight Cut Fries									
5/16" Thin Regular Cut									
Lamb's Seasoned®	5/16"	Thin Regular Cut Original Recipe Skin-On	B43	XL	6/5	32	Deep Fry	2-3/4 – 3-1/4	345 - 350°F / 174 - 177°C
							Convection Oven	10 – 12	400°F / 205°C
Lamb's Seasoned®	5/16"	Thin Regular Cut Skin-On Yellow Variety	Y1001	FA	6/4.5	29	Deep Fry	2-1/4 – 2-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	15 – 18	400°F / 205°C
							Convection Oven	7 – 9	400°F / 205°C
Tavern Traditions®	5/16"	Thin Regular Cut	45Q	XL	6/5	32	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
3/8" Regular Cut									
Lamb's Seasoned®	3/8"	Regular Cut Original Recipe Skin-On	B91	XL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	10 – 13	400°F / 205°C
Lamb's Seasoned®	3/8"	Regular Cut Spicy Recipe Skin-On	24G	XL	6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	10 – 13	400°F / 205°C
Lamb's Seasoned®	3/8"	Regular Cut Skin-On Yellow Variety	Y1012	FA	6/4.5	29	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
							Conventional Oven	18 – 22	400°F / 205°C
							Convection Oven	9 – 12	400°F / 205°C
Platter Fries®									
Tavern Traditions®	1/4 x 1/2"	Platter Fries® Skin-On	45R	XL	6/5	32	Deep Fry	3-1/2 – 3-3/4	345 - 350°F / 174 - 177°C
Thick Regular Cut									
Lamb's Seasoned® Seashore-Style® Fries		Thick Regular Cut Skin-On	SS101	LF	6/5	32	Deep Fry	3-1/2 – 4	345 - 350°F / 174 - 177°C
							Conventional Oven	20 – 25	400°F / 205°C
							Convection Oven	12 – 15	400°F / 205°C
							Impingement Oven	8 – 16	450°F / 230°C
Thin Steak Cut									
Lamb's Seasoned®		Seashore-Style® Flats	SS102		6/4.5	32	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
							Conventional Oven	24 – 26	400°F / 205°C
							Convection Oven	11 – 13	400°F / 205°C

Primary Brand	Cut Size	Product Name/	No.	Grade	Size	Weight	Method	Time (Min)	Temp (F/C)
Lamb's Seasoned®	3/8"	Concertinas® Yellow Variety	Y1004	FA	6/4.5	29	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
							Conventional Oven	18 – 22	400°F / 205°C
							Convection Oven	9 – 12	400°F / 205°C
Twister® Fries									
Lamb's Seasoned®		Twister® Fries Original Recipe Skin-On	D0073		6/5	32	Deep Fry	2-1/2 – 3	345 - 350°F / 174 - 177°C
							Convection Oven	8 – 11	400°F / 205°C
CrissCut® Fries									
Lamb's Seasoned®		CrissCut® Fries Original Recipe Skin-On	D23		6/4.5	29	Deep Fry	2-3/4 – 3-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	25 – 30	400°F / 205°C
							Convection Oven	11 – 13	400°F / 205°C
Lamb's Seasoned®		CrissCut® Fries Corn Battered Skin-On	P26		6/4.5	29	Deep Fry	2 – 2-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	25 – 30	400°F / 205°C
							Convection Oven	11 – 14	400°F / 205°C
Wedge Cut									
Lamb's Seasoned®	6-Cut	Super Wedge Cut Original Recipe Skin-On	A20		6/5	32	Deep Fry	5 – 5-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	25 – 30	400°F / 205°C
							Convection Oven	14 – 17	400°F / 205°C
Lamb's Seasoned®	8-Cut	Wedge Cut Original Recipe Skin-On	C27		6/5	32	Deep Fry	3-1/2 – 4	345 - 350°F / 174 - 177°C
							Conventional Oven	25 – 30	400°F / 205°C
							Convection Oven	12 – 15	400°F / 205°C
Lamb's Seasoned®	4-Cut	Jr. Wedge Cut Original Recipe Skin-On	A10		6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	25 – 30	400°F / 205°C
							Convection Oven	14 – 16	400°F / 205°C
Lamb's Seasoned®	8-Cut	Wedge Cut Spicy Recipe Skin-On	24Q		6/5	32	Deep Fry	3-1/2 – 4	345 - 350°F / 174 - 177°C
							Convection Oven	12 – 15	400°F / 205°C
Lamb's Seasoned®	6-Cut	Mini Wedge Cut Spicy Recipe Skin-On	24298		6/5	32	Deep Fry	3-1/2 – 4	345 - 350°F / 174 - 177°C
							Conventional Oven	22-25	400°F / 205°C
							Convection Oven	12 – 15	400°F / 205°C
Lamb's Seasoned®	10-Cut	Wedge Cut Lamb's Ranch Recipe®, Skin-On	R12		6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	22 – 25	400°F / 205°C
							Convection Oven	12 – 14	400°F / 205°C
Lamb's Seasoned®	10-Cut	Wedge Cut Southern Style Recipe Skin-On	A40		6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	22 – 27	400°F / 205°C
							Convection Oven	11 – 14	400°F / 205°C
Lamb's Seasoned®	10-Cut	Slim Crinkle Deli Wedge® Chicken Batter Recipe Skin-On	D19		6/5	32	Deep Fry	3-3/4 – 4-1/4	345 - 350°F / 174 - 177°C
							Convection Oven	10 – 12	400°F / 205°C
							Impingement Oven	9 – 12	450°F / 230°C
Lamb's Seasoned®	8-Cut	Crinkle Deli Wedge® Chicken Batter Recipe Skin-On	D17		6/5	32	Deep Fry	4 – 4-1/2	345 - 350°F / 174 - 177°C
							Convection Oven	12 – 14	400°F / 205°C
							Impingement Oven	10 – 12	450°F / 230°C
Lamb's Seasoned®	8-Cut	Crinkle Deli Wedge® Bites Chicken Batter Recipe Skin-On	D20		6/5	32	Deep Fry	3-1/4 – 3-3/4	345 - 350°F / 174 - 177°C
							Convection Oven	12 – 14	400°F / 205°C
							Impingement Oven	9 – 12	450°F / 230°C
Potato Dippers™									
Lamb Weston®		Stealth Fries® Potato Dippers™	S0018		6/4	26	Deep Fry	2-1/4 – 3-1/4	345 - 350°F / 174 - 177°C
							Conventional Oven	24 – 26	400°F / 205°C
							Convection Oven	11 – 13	400°F / 205°C



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