Item #C0057 **3/8" Regular Cut Fries** Brand: COLOSSAL CRISP® Cut Size: 3/8 RC Package Size: 6/5#

LambWesto FEING POSSIBILITIES IN POTATOES

Lamb Weston Colossal Crisp long fancy 3/8" regular cut fries were designed to meet all of today's foodservice needs. Whether prepared in an oven or fryer, they cook up crisp on the outside and fluffy on the inside. The generous batter coating delivers maximum crunch and extended hold time to increase profits for any operation.

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour



(Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Rice Flour, Dextrin, Modified Corn Starch, Salt, Corn Starch, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Dextrose, Color (Caramel, Annatto). CONTAINS: WHEAT Allergens: Wheat Grade: A (LONG FANCY-SEASONED FRIES) Kosher: No Country of Origin: USA Shelf Life: 720 days SCC Code: 10044979030573 Item Number: C0057

Serving Size: 3 oz (84g) Servings per container: About 160 Calories [per serving]: 170.0 Calories from fat: 70.0	Amount Per Serving	DV%	
	Total Fat	8.0g	12.0%
	Saturated Fat	2.0g	10.0%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	Trans Fat	0	
	Cholesterol	0.0mg	0.0%
** Contains less than 2% of the Daily Value of these nutrients.	Sodium	310.0mg	13.0%
	Potassium	220.0mg	6.0%
	Total Carbohydrate	23.0g	8.0%
	Dietary Fiber	1.0g	4.0%
	Sugars	less than 1g	
	Protein	2.0g	
	Vitamin A		0%
	Vitamin C		8%
	Calcium		0%
	Iron		4%

Method	Time	Temperature	Additional Instructions
Convection Oven	11 - 13 min	400°F	
Deep Fry	3 - 3 1/2 min	345-350°F	

Shipping Information		Product Information		
Net Weight	30.0000	Grade	A (LONG FANCY-SEASONED FRIES)	
Gross Weight	32.0000	Country of Origin	USA	
Count Per Pound	N/A	Kosher Status	No	
Case Cube	1.25	Shelf Life	720 days	
Ti/Hi	9,8			

Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at $0^\circ F$ or colder.