Colossal Crisp Fry 3/8"



PRODUCT DESCRIPTION

Lamb Weston Colossal Crisp extra 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.

Dilgard Item # 05980

Vendor Item # C0057

INGREDIENTS

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola Oil, Corn Oil, Cottonseed Oil, Palm Oil, Soybean Oil, Sunflower Oil), Enriched Bleached Flour (Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Modified Food Starch, Rice Flour, Dextrin, Cornstarch, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Dextrose, Color (Caramel, Annatto).

Storage/Shelf Life

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

Packaging Qty

6, 5 lb

Piece Count

Approximately 160 servings per container

Product Benefits

- Easy preparation
- Great taste!

Preparation

Convection Oven: 400°F **11-13 mins** Deep Fry: 345-350°F 3 - 3 1/2 min

Serving Suggestions:

Top hot fries with shredded Cheddar cheese and bacon for a fun snack.

A classic style fries served with a zesty chipotle mayonnaise dip.

