

PRODUCT GUIDE

2026



Lamb Weston®
POSSIBILITIES IN POTATOES

For over 75 years, we've focused on one thing: **potatoes.**

Because every potato holds new possibilities: the crispiest fry, the perfect hash brown, and innovations that deliver the consistency and reliability you can count on. From unique cuts to expert insights, we're relentless in our pursuit of potato perfection – so you can serve extraordinary experiences every time.



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Great restaurants serve great FRIES

Crispy, golden fries aren't just a side – they're a signature item that keeps guests coming back.

The right fry **elevates every plate**, increases check averages, and drives profitability. No wonder **French fries are the #1 most ordered food** in U.S. restaurants.

*Circana CREST 12 ME August 2025





From potato to PERFECTION

From the moment a potato is planted to the final golden fry on your guest's plate, **we're dedicated to perfecting every fry, every day.** Whether it's curly, crinkled, or cubed, every product is backed by decades of expertise, innovation, and rigorous quality standards.

We're your partner: helping you overcome challenges, elevate your menu, and create experiences your guests will love.



TABLE OF CONTENTS	CLASSIC FRIES	EXTRA CRISPY FRIES	SWEET POTATOES	SNACKS & APPETIZERS	POTATO SIDES	SUSTAINABILITY & GLOBAL FOOTPRINT	PRODUCT SPECS
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OUR PORTFOLIO

We have a wide variety of choices to meet your every need.

	CLASSIC FRIES			EXTRA CRISPY FRIES			SWEET POTATOES	SNACKS & APPETIZERS	POTATO SIDES
	Lamb Weston Supreme™	Lamb Weston Private Reserve™	Lamb Weston Stealth Fries™	Lamb Weston Crispy on Delivery™	Lamb Weston Colossal Crisp™	Lamb Weston Seasoned™			
STRAIGHT									
CRINKLE									
CRISSCUT™									
TWISTER™									
WEDGE									
CHIPS									
SHREDS									
FORMED									
MASHED									
DICES									
APPETIZERS									

WE'VE GOT A FRY FOR THAT

Learn more about each of our fry categories

POTATO SIDES

A great way to ease back-of-house complexity, these classic crowd pleasers offer consistency, **portion control and quick preparation time** that simultaneously delivers guest satisfaction and your peace of mind.

CLASSIC FRIES

It's a fact. Fries are the most popular food across all generations.² And Lamb Weston® Classic Fries offer only the **highest quality classic fries** to delight your guests again and again.

EXTRA CRISPY FRIES

Crispiness is the #1 fry attribute¹ for consumers. Lamb Weston® Extra Crispy Fries have been specially developed to deliver extra crispy texture.

SNACKS & APPETIZERS

A great way to **drive traffic and boost your bottom line**, these craveable, shareable, and portable options generate the kind of buzz that helps boost profits and check averages.

SWEET POTATOES

The perfect addition to any menu, these sweet potato fries offer differentiation from other fry offerings that captures the attention of new guests with **a versatile balance of sweet and savory**.

¹Lamb Weston Proprietary Drivers of Liking Study, 2021 & Lamb Weston Proprietary AmpliFry Study, 2025 ²Circana CREST 12 ME August 2025

CLASSIC FRIES

Why Classic Fries? Fries are the most popular food across all generations¹ and Lamb Weston® Classic Fries offer only **the highest quality fries** to delight your guests again and again.

LAMB WESTON Supreme™

Consistent, profitable and **best-in-class**, these high quality fries are **cut exclusively from premium U.S. potatoes**, and are unparalleled when it comes to maximizing plate coverage, servings per case and profitability.

LAMB WESTON Stealth Fries™

The best of both worlds, these fries look and taste like traditional fries, but with twice the hold time thanks to **an invisible coating**.

LAMB WESTON Private Reserve™

A popular choice among chefs, these **premium skin-on fries** offer authentic back-of-house, kitchen-cut appearance and taste.

¹Circana CREST 12 ME August 2025



Lamb Weston Supreme™

BEST-IN-CLASS
potato offerings



A01	1/4" Shoestrings	C55	5/16" Thin Regular Cut	Y1001	5/16" Thin Regular Cut Skin-On
					YELLOW VARIETY
B36	3/8" Regular Cut	Y1012	3/8" Regular Cut Skin-On	D76	1/2" Regular Cut
			YELLOW VARIETY		
E02	Steak Cut	12045	5/16" Thin Crinkle Cut	I11	3/8" x 5/16" Crinkle Cut
					
Y1004	3/8" Concertinas™	12021	1/2" Crinkle Cut	E11	1/2" Concertinas™
	YELLOW VARIETY				
C0077	Twister™ Fries Skin-On	P55	CrissCut™ Skin-On		
					



Lamb Weston Private Reserve™

SKIN-ON
exceptional
potato taste



25030	1/4" Shoestrings Skin-On Simple Recipe	32C	1/4" Shoestrings Skin-On	A60	5/16" Thin Regular Cut Skin-On
			SALT BRINED		
32G	5/16" Thin Regular Cut Skin-On	25029	3/8" Regular Cut Skin-On Simple Recipe	32L	3/8" Regular Cut Skin-On
	SALT BRINED				SALT BRINED
A66	3/8" Regular Cut Skin-On	32P	1/2" Regular Cut Skin-On	32Q	Steak Cut Skin-On
			SALT BRINED		SALT BRINED
LW584	6-8 Cut Oven Roasted Red Skin Wedge	32R	8-Cut Wedge	Q80	8-10 Cut Wedge
			SALT BRINED		
12127	10-Cut Wedge	33D	10-Cut Crinkle Cut Wedge		
			SALT BRINED		



Lamb Weston Stealth Fries™

invisibly coated with
2X the hold time*

*LW Proprietary Study, 2018



S01

3/16" Juliennes Skin-On



S34

1/4" Shoestrings



S53

1/4" Shoestrings Skin-On



S35

5/16" Thin Regular Cut



S12

5/16" Thin Regular Cut Skin-On



S57

3/8" Regular Cut



S19

3/8" Regular Cut Skin-On



S13

3/8" x 1/4" Trim Skin-On



S0049

7/16" Thick Regular Cut



S0022

5/16" Thin Crinkle Cut



S0017

1/2" Concertinas™



S0010

Twister™



S15

CrissCut™ Skin-On



S0018

Potato Dippers™



S0022

EXTRA CRISPY FRIES



Without packaging

Why Extra Crispy Fries? **Crispiness is the #1 fry attribute¹** for consumers and these are our crispiest, best holding fries for take-out, delivery, drive through, and dine-in.



LAMB WESTON Crispy on Delivery™

Crafted to stay crispy for up to **30 minutes*** after frying, these fries offer a crispiness that's a cut above traditional fries thanks to **a smooth batter** that delivers a classic look and taste.

¹Lamb Weston Proprietary Drivers of Liking Study, 2021
& Lamb Weston Proprietary AmpliFry Study, 2025

*Study conducted without packaging

LAMB WESTON Seasoned™

A guest favorite, these crispy, craveable fries feature **a seasoned batter that locks in flavor and crispiness** to deliver consistent taste and texture for up to 30 minutes*.



LAMB WESTON Colossal Crisp™

Astoundingly crispy on the outside and fluffy on the inside, these fries feature **extra batter to create an extra crispy experience** that holds for up to 30 minutes*, and inspire rave reviews among guests.





LW201

Lamb Weston Crispy on Delivery Fries™



LW203

1/4" Shoestrings



LW204

5/16" Regular Cut



LW206

5/16" Regular Cut Skin-On



LW200

3/8" Regular Cut



LW201

3/8" Regular Cut Skin-On



LW211

Steak Cut



LW202

1/2" Concertinas™



SMOOTH BATTER
with tender crispiness



Lamb Weston Colossal Crisp™

C0034

1/4" Shoestrings



C0063

5/16" Regular Cut



C0057

3/8" Regular Cut



C0025

Thick N' Crispy



thick, toasty batter for
MAXIMUM CRISPINESS



Without packaging

EXTRA CRISPY FRIES

Lamb Weston
Crispy on Delivery™

Lamb Weston
Colossal Crisp™

Lamb Weston
Seasoned™



Lamb Weston Seasoned™

CRISPY
& craveable



Without packaging

ORIGINAL
RECIPE

B43

5/16" Thin Regular Cut Skin-On



B91

3/8" Regular Cut Skin-On



F6065

3/8" Crinkle Cut



D0073

Twister™ Fries Skin-On



D23

CrissCut™ Skin-On



24298

6-Cut Mini Wedge



A10

4-Cut Junior Wedge



A20

6-Cut Super Wedge



A40

10-Cut Wedge



C27

8-Cut Wedge



D0073



Lamb Weston Seasoned™

CRISPY
& craveable



Without packaging

SEASHORE-STYLE™ RECIPE

F6064

5/16" Thin Regular Cut Skin-On



SS101

Chef Cut Skin-On



SS102

Flats Skin-On



BEER BATTERED RECIPE

45Q

5/16" Thin Regular Cut



45R

1/2" x 1/4" Platter Fries™



CHICKEN BATTER RECIPE

D17

8-Cut Deli Wedge™



RANCH RECIPE

R12

10-Cut Wedge



SS101

SWEET POTATOES

Expand and differentiate your menu with sweet potatoes – the perfect choice for customers looking for healthier menu options.





Lamb Weston Sweet Potatoes™

DIFFERENTIATE
and expand your menu

L0084

3/8" Crinkle Cut



L0097

Ribcut™ Savory Seasoned



L0082

Wavelength™ Savory Seasoned



L0095

3/16" Juliennes



L0091

5/16" Thin Regular Cut



L0089

5/16" Thin Regular Cut Vanilla Sugar Seasoned



L0092

3/8" Regular Cut



L8000

3/8" x 1/4" Trim



L8100

1/2" x 1/4" Platter Fries™



L0094

Mini Tater Puffs™



L0090

CrissCut™



L0105

1/2" Roasted Tri-Cut Dice



M0007

Original Mashed



perfect choice to pair with
HEALTHIER MENU OPTIONS

L0091

SNACKS & APPETIZERS

A great way to **drive traffic and boost your bottom line**, these craveable, shareable and portable options generate the kind of buzz that helps boost profits and check averages.





Lamb Weston® Formed

PERFECTLY
PORTIONABLE
less waste for your operations

H30 	A0035 Lamb Weston Seasoned™ Tater Puffs™ Seashore-Style™ Recipe 	A26 Tater Roundabouts 
S0026 Starz™ 	G5300 Hash Brown Patties 	F90 2.25 oz Formed 
B27 Hash Brown Patties 	12143 Oval Hash Brown Patties 	B03 Triangle Hash Brown Patties 
K39 Mini Potato Pancakes 	J0032 Potato Stix 	P40 Lamb Weston Stuffed Spudz™ Cheddar Cheese, Round Shape 
P39 Lamb Weston Stuffed Spudz™ Southwestern Cheddar Cheese, Pepper Shape 	P38 Lamb Weston Stuffed Spudz™ Southwestern Jalapeños Diced Potatoes 	LW205 Waffled Hash Brown 

H30



Lamb Weston® Appetizers & Chips

30410

5/8" Gourmet Breaded Onion Rings



30423

5/8" Beer Battered Onion Ring



30431

Battered Mozzarella Sticks



30429

Suprema Mozzarella Sticks



2200D

Fried Potato Skins



22G

Baked Potato Skins



30H

Lamb Weston Private Reserve™
Chips Skin-On



H3031

Lamb Weston Private Reserve™
Lattice Chips Skin-On



H3030

Lamb Weston Private Reserve™
Yukon Chips Skin-On



easy to
PREPARE & SHARE

POTATO SIDES

A great way to ease back-of-house complexity, these classic crowd pleasers offer **consistency, portion control and quick preparation time** that simultaneously delivers guest satisfaction and operator peace of mind.



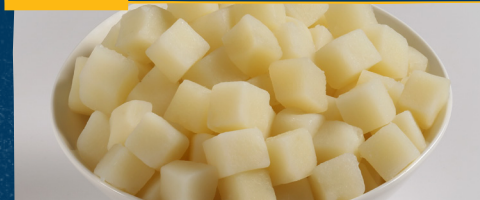


Lamb Weston® Dices & Shreds

SCRATCH-MADE
TASTE & TEXTURE
without prep and labor

J73

5/8" IQF Cubes



J75

5/8" IQF Red Skin Cubes



C67

Skillet Browns



C73

Diced Country Hash Browns



32N

Lamb Weston Private Reserve™
Breakfast Cubes Skin-On Simple Recipe



A0030

Lamb Weston Seasoned™
Tri-Cut Dice



A28

Lamb Weston Seasoned™
CrispyCubes™ Original



A24

Lamb Weston Seasoned™
CrispyCubes™ Select Spice



LW585

Oven Roasted Red Skin Tri-Cut
Dice Rosemary & Garlic



LW586

Oven Roasted Red Skin Tri-Cut Dice



LW508

Oven Roasted Potato Medley



S69

Shredded IQF Hash Browns



32N



M62

Lamb Weston® Mashed

M14

Lightly Seasoned Mashed



M15

Plain Mashed



M16

Original Mashed



M18

Roasted Garlic Mashed



N88

Homestyle Mashed



M0011

Gold Lightly Seasoned Mashed Yellow Variety



M22

Red Skin Original Mashed



M62

Red Skin Garlic Mashed



M0007

Lamb Weston Sweet Potatoes™
Original Mashed



**SAVE TIME
& LABOR**
without sacrificing
real potato flavor

SUSTAINABILITY

PEOPLE

Our **10,000-person team** is central to everything we do. Our relentless focus on workplace safety and commitment to ethical behavior creates a culture where people thrive. Our people are our foundation. That’s why we don’t just make products that people love –**we support the communities those people call home.**

FISCAL YEAR 2024 HIGHLIGHTS

2,000+
paid volunteer hours

20%
year-over-year reduction
in injury rates

\$1.28M
in Lamb Weston Foundation grants

FOOD

Our innovative mindset doesn’t just enable us to meet the highest standards for food quality and safety; it guides us in making products that **exceed the expectations of our customers** by exceeding the expectations of their customers.

FISCAL YEAR 2024 HIGHLIGHTS

100+
team members work
in innovation globally

58
team members graduated as
Specialists from Food Safety
University (FSU) since 2022

222
internal food safety, third-party
food safety, and third-party
quality and customer audits

PLANET

We understand the importance of taking care of the land that sustains us. This understanding drives our efforts to **minimize our environmental impact and conserve natural resources** across our entire supply chain.

FISCAL YEAR 2024 HIGHLIGHTS

94%
of total waste generated
is diverted from landfill

426M
gallons of process water
reused in manufacturing

3-YEAR
initiative launched to have all of our
North American growers measure
the carbon impact of their operations

Our bags aren't brown – **they're green.**

Your guests care about sustainability, and they choose restaurants that share those values.

That's why we're committed to designing sustainable packaging. Lamb Weston paper bags deliver the same trusted look and feel you know, **now designed to recycle easily with your cardboard.**



TABLE OF CONTENTS	CLASSIC FRIES	EXTRA CRISPY FRIES	SWEET POTATOES	SNACKS & APPETIZERS	POTATO SIDES	SUSTAINABILITY & GLOBAL FOOTPRINT	PRODUCT SPECS
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GLOBAL FOOTPRINT

With facilities across North America and around the globe, Lamb Weston offers **exceptionally consistent supply and unmatched reliability**, so your kitchens never miss a beat.

Our wide footprint brings **the latest innovations and expert support no matter where you operate**, so you can deliver an exceptional guest experience every time.

LARGEST MANUFACTURER
of frozen potato products in North America

11 PRODUCTION PLANTS
in the Pacific Northwest, the most
productive potato region in the U.S

10,000+ EMPLOYEES
across the globe



Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
CLASSIC FRIES										
STRAIGHT CUT										
Lamb Weston Stealth Fries™	3/16"	Juliennes Skin-On	S01	6/4	24	26	10044979019011	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	7 - 9	400°F / 205°C
Lamb Weston Supreme™	1/4"	Shoestrings	A01	6/4.5	27	29	10044979001016	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Private Reserve™	1/4"	Shoestrings	32C	6/4.5	27	29	10044979032034	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Private Reserve™	1/4"	Shoestrings Skin-On Simple Recipe	25030	6/4.5	27	29	10044979221537	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Stealth Fries™	1/4"	Shoestrings	S34	6/4.5	27	29	10044979019349	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	7 - 10	400°F / 205°C
Lamb Weston Stealth Fries™	1/4"	Shoestrings Skin-On	S53	6/6	36	38	10044979019530	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	7 - 10	400°F / 205°C
Lamb Weston Supreme™	5/16"	Thin Regular Cut	C55	6/5	30	32	10044979003553	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Supreme™	5/16"	Thin Regular Cut Yellow Variety	Y1001	6/4.5	27	29	10044979251015	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 24	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C

Product Cut Styles

(use for relative size reference only)

Juliennes



Shoestring



Thin Regular Cut



Regular Cut



Regular Cut



Trim



Platter Fries™



Steak House



Crinkle Cut



Concertinas™ Deep V Cut



RibCut™



Wavelength Fries™



6-Cut Wedge
Also Available
4-, 8- & 10-Cut



Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
CLASSIC FRIES										
STRAIGHT CUT										
Lamb Weston Private Reserve™	5/16"	Thin Regular Cut Skin-On	32G	6/5	30	32	10044979032072	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Stealth Fries™	5/16"	Thin Regular Cut Skin-On	S12	6/5	30	32	10044979019127	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Stealth Fries™	5/16"	Thin Regular Cut	S35	6/5	30	32	10044979019356	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 22	400°F / 205°C
								Convection Oven	8 - 10	400°F / 205°C
Lamb Weston Supreme™	3/8"	Regular Cut	B36	6/5	30	32	10044979002365	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Supreme™	3/8"	Regular Cut Yellow Variety	Y1012	6/4.5	27	29	10044979251121	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 Weston Private Reserve™	3/8"	Regular Cut Skin-On Simple Recipe	25029	6/5	30	32	10044979221520	Deep Fry	4-1/4 - 4-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Private Reserve™	3/8"	Regular Cut Skin-On	32L	6/5	30	32	10044979032126	Deep Fry	3-1/2 - 4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Stealth Fries™	3/8"	Regular Cut Skin-On	S19	6/5	30	32	10044979019196	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	9 - 12	400°F / 205°C

Product Cut Styles

(use for relative size reference only)

Juliennes



Shoestring



Thin Regular Cut



Regular Cut



Regular Cut



Trim



Platter Fries™



Steak House



Crinkle Cut



Concertinas™
Deep V Cut



RibCut™



Wavelength Fries™



6-Cut Wedge
Also Available
4-, 8- & 10-Cut



Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
CLASSIC FRIES										
STRAIGHT CUT										
Lamb Weston Stealth Fries™	3/8"	Regular Cut	S57	6/5	30	32	10044979019578	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	8 - 11	400°F / 205°C
Lamb Weston Stealth Fries™	3/8" x 1/4"	Trim Fries Skin-On	S13	6/5	30	32	10044979019134	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	8 - 11	400°F / 205°C
Lamb Weston Supreme™	3/8" x 3/4"	Steak Cut	E02	6/5	30	32	10044979005021	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 28	400°F / 205°C
								Convection Oven	15 - 18	400°F / 205°C
Lamb Weston Private Reserve™	3/8" x 3/4"	Steak Cut Skin-On	32Q	6/5	30	32	10044979032171	Deep Fry	4 - 4-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	14 - 16	400°F / 205°C
Lamb Weston Stealth Fries™	7/16"	Thick Regular Cut	S0049	6/5	30	32	10044979190499	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	9 - 12	400°F / 205°C
Lamb Weston Supreme™	1/2"	Regular Cut	D76	6/5	30	32	10044979004765	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	14 - 16	400°F / 205°C
Lamb Weston Private Reserve™	1/2"	Regular Cut	32P	6/5	30	32	10044979032164	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	14 - 16	400°F / 205°C

Product Cut Styles

(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
CLASSIC FRIES										
CRINKLE CUT										
Lamb Weston Stealth Fries™	5/16"	Thin Crinkle Cut	S0022	6/5	30	32	10044979190222	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	8 - 12	400°F / 205°C
Lamb Weston Supreme™	5/16"	Thin Crinkle Cut	12045	6/5	30	32	1004330102045	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	8 - 11	400°F / 205°C
Lamb Weston Supreme™	3/8"	Concertinas™	Y1004	6/4.5	27	29	10044979251046	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 24	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Supreme™	3/8" x 5/16"	Crinkle Cut	I11	6/5	30	32	10044979221735	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Supreme™	1/2"	Crinkle Cut	12021	6/5	30	32	10044979003935	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Supreme™	1/2"	Concertinas™	E11	6/4.5	27	29	10044979005113	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Stealth Fries™	1/2"	Concertinas™	S0017	6/4.5	27	29	10044979121905	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
TWISTER™ FRIES										
Lamb Weston Supreme™		Twister™ Fries	C0077	6/5	30	32	10044979030771	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C

Product Cut Styles

(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
CLASSIC FRIES										
TWISTER™ FRIES										
Lamb Weston Stealth Fries™		Twister™ Fries	S0010	6/5	30	32	10044979190109	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	8 - 12	400°F / 205°C
CRISSCUT™ FRIES										
Lamb Weston Supreme™		CrissCut™ Fries Skin-on	P55	6/4.5	27	29	10044979016553	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	23 - 28	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Stealth Fries™		CrissCut™ Fries Skin-on	S15	6/4.5	27	29	10044979019158	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	9 - 11	400°F / 205°C
WEDGE CUT										
Lamb Weston Private Reserve™	6-8 Cut	Oven Roasted Red Skin Wedge Cut	LW584	6/2.5	15	17	10044979221681	Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Private Reserve™	8-Cut	Wedge Cut	32R	6/5	30	32	10044979032188	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
Lamb Weston Private Reserve™	10-cut	Crinkle Cut Wedge	33D	6/5	30	32	10044979033048	Deep Fry	3-1/2 - 4	345 - 350°F / 174 - 177°C
								Conventional Oven	18 - 20	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Private Reserve™	10-Cut	Wedge Cut	12127	6/5	30	32	10043301021272	Deep Fry	3-1/2 - 4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	14 - 16	400°F / 205°C
Lamb Weston Stealth Fries™	Dipper Wedge	Potato Dippers™	S0018	6/4	24	26	10044979221704	Deep Fry	2-3/4 - 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

Product Cut Styles

(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
EXTRA CRISPY FRIES										
STRAIGHT CUT										
Lamb Weston Crispy on Delivery™	1/4"	Shoestrings	LW203	6/4.5	27	29	10044979221766	Deep Fry	2-1/2 - 3	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
Lamb Weston Colossal Crisp™	1/4"	Shoestrings	C0034	6/4.5	27	29	10044979030344	Deep Fry	2-1/2 - 3	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	8 - 10	400°F / 205°C
Lamb Weston Crispy on Delivery™	5/16"	Thin Regular Cut	LW204	6/5	30	32	10044979221919	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 24	400°F / 205°C
								Convection Oven	8 - 10	400°F / 205°C
Lamb Weston Crispy on Delivery™	5/16"	Thin Regular Cut Skin-On	LW206	6/5	30	32	10044979221964	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Colossal Crisp™	5/16"	Regular Cut	C0063	6/5	30	32	10044979222138	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	8 - 10	400°F / 205°C
Lamb Weston Seasoned™	5/16"	Thin Regular Cut Skin-On, Original Recipe	B43	6/5	30	32	10044979002433	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Seasoned™	5/16"	Thin Regular Cut, Beer Batter Recipe	45Q	6/5	30	32	10044979045171	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 Weston Crispy on Delivery™	3/8"	Regular Cut	LW200	6/5	30	32	10044979222008	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	12 - 14	400°F / 205°C

Product Cut Styles

(use for relative size reference only)

Juliennes



Shoestring



Thin Regular Cut



Regular Cut



Regular Cut



Trim



Platter Fries™



Steak House



Crinkle Cut



Concertinas™ Deep V Cut



RibCut™



Wavelength Fries™



6-Cut Wedge
Also Available
4-, 8- & 10-Cut



Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
EXTRA CRISPY FRIES										
STRAIGHT CUT										
Lamb Weston Crispy on Delivery™	3/8"	Regular Cut Skin-On	LW201	6/5	30	32	10044979221742	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	12 - 14	400°F / 205°C
Lamb Weston Colossal Crisp™	3/8"	Regular Cut	C0057	6/5	30	32	10044979030573	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	8 - 10	400°F / 205°C
								Quick Cook	3-1/4	500°F / 260°C
Lamb Weston Colossal Crisp™	.460" x .580"	Thick 'N Crispy	C0025	6/5	30	32	10044979222107	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 - 10	500°F / 260°C
Lamb Weston Seasoned™	3/8"	Regular Cut Skin-on, Original Recipe	B91	6/5	30	32	10044979002914	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	10 - 13	400°F / 205°C
Lamb Weston Seasoned™	.460" x .580"	Thick Regular Cut Skin-on, Seashore Style™ Recipe	SS101	6/5	30	32	10044979221377	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 - 10	400° F / 205° C
Lamb Weston Seasoned™	3/16" x 1"	Thin Steak Cut, Seashore Style™ Recipe	SS102	6/5	30	32	10044979221452	Deep Fry	2-1/2 - 3	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	13 - 15	400°F / 205°C
Lamb Weston Seasoned™	1/4" x 1/2"	Platter	45R	6/5	30	32	10044979045188	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	12 - 15	400°F / 205°C

Product Cut Styles
(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
EXTRA CRISPY FRIES										
STRAIGHT CUT										
Lamb Weston Seasoned™	5/16"	Thin Regular Cut, Beer Batter Recipe	45Q	6/5	30	32	10044979045171	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 Weston Seasoned™	5/16"	Thin Regular Cut Skin-On Seashore-Style™	F6064	6/5	30	32	10044979000194	Deep Fry	2-1/2 - 3	345 - 350°F / 174 - 177°C
								Conventional Oven	18 - 23	400°F / 205°C
								Convection Oven	12 - 13	400°F / 205°C
CRINKLE CUT										
Lamb Weston Seasoned™	3/8"	Crinkle Cut Original Recipe	F6065	6/5	30	32	10044979000200	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	13 - 14	400°F / 205°C
Lamb Weston Crispy on Delivery™	1/2"	Concertinas™	LW202	6/5	30	32	10044979221759	Deep Fry	3-1/4 - 3-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	11 - 13	400°F / 205°C
TWISTER™ FRIES										
Lamb Weston Seasoned™		Twister™ Fries Skin-On, Original Recipe	D0073	6/5	30	32	10044979040732	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	8 - 11	400°F / 205°C
CRISSCUT™ FRIES										
Lamb Weston Seasoned™		CrissCut™ Fries Skin-On, Original Recipe	D23	6/4.5	27	29	10044979004239	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

Product Cut Styles
(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
EXTRA CRISPY FRIES										
WEDGE CUT										
Lamb Weston Seasoned™	4-Cut	Jr. Wedge Cut, Original Recipe	A10	6/5	30	32	10044979001108	Deep Fry	4-3/4 - 5	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	14 - 16	400°F / 205°C
								Quick Cook	3-3/4	500°F / 260°C
Lamb Weston Seasoned™	6-Cut	Mini Wedge Cut, Original Recipe	24298	6/5	30	32	10043301242981	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	22 - 25	400°F / 205°C
								Convection Oven	12 - 15	400°F / 205°C
Lamb Weston Seasoned™	6-Cut	Super Wedge Cut, Original Recipe	A20	6/5	30	32	10044979001207	Deep Fry	5-1/2 - 6	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	14 - 17	400°F / 205°C
Lamb Weston Seasoned™	8-Cut	Wedge Cut, Original Recipe	C27	6/5	30	32	10044979003270	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 Weston Seasoned™	8-Cut	Crinkle Deli Wedge™, Chicken Batter Recipe	D17	6/5	30	32	10044979004178	Deep Fry	4 - 4-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	14 - 16	400°F / 205°C
								Impingement Oven	10 - 12	450°F / 230°C
Lamb Weston Seasoned™	10-Cut	Wedge Cut Skin-On, Ranch Recipe	R12	6/5	30	32	10044979018120	Deep Fry	3-1/2 - 4	345 - 350°F / 174 - 177°C
								Conventional Oven	22 - 25	400°F / 205°C
								Convection Oven	12 - 16	400°F / 205°C
Lamb Weston Seasoned™	10-Cut	Wedge Cut, Original Recipe	A40	6/5	30	32	10044979001405	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	22 - 27	400°F / 205°C
								Convection Oven	13 - 15	400°F / 205°C

Product Cut Styles

(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
SWEET POTATO FRIES										
STRAIGHT CUT										
Lamb Weston Sweet Potatoes™	3/16"	Juliennes	L0095	5/3	15	17	10044979120953	Deep Fry	1-3/4 - 2-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	25 - 30	400°F / 205°C
Lamb Weston Sweet Potatoes™	5/16"	Thin Regular Cut	L0091	5/3	15	17	10044979120915	Deep Fry	2 - 2-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Sweet Potatoes™	5/16"	Thin Regular Cut Vanilla Sugar Seasoned	L0089	5/3	15	17	10044979120892	Deep Fry	2 - 2-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Sweet Potatoes™	3/8"	Regular Cut	L0092	5/3	15	17	10044979120922	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	27 - 32	400°F / 205°C
								Convection Oven	9 - 14	400°F / 205°C
Lamb Weston Sweet Potatoes™	3/8" x 1/4"	Trim Fries	L8000	5/3	15	17	10044979128003	Deep Fry	2 - 2-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	8 - 10	400°F / 205°C
Lamb Weston Sweet Potatoes™	1/2" x 1/4"	Platter Fries™	L8100	5/3	15	17	10044979128102	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	8 - 12	400°F / 205°C
CRINKLE CUT										
Lamb Weston Sweet Potatoes™	3/8"	Crinkle Cut	L0084	5/3	15	17	10044979120847	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	21 - 25	400°F / 205°C
								Convection Oven	10- 12	400°F / 205°C
								Impingement Oven	8 - 10	500°F / 260°C

Product Cut Styles

(use for relative size reference only)

Juliennes



Shoestring



Thin
Regular Cut



Regular Cut



Regular Cut



Trim



Platter Fries™



Steak House



Crinkle Cut



Concertinas™
Deep V Cut



RibCut™



Wavelength Fries™



6-Cut Wedge
Also Available
4-, 8- & 10-Cut



Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
SWEET POTATO FRIES										
CRINKLE CUT										
Lamb Weston Sweet Potatoes™	3/8"	Ribcut™ Savory Seasoned	L0097	3/5	15	17	10044979120977	Deep Fry	2-3/4 - 3-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	22 - 27	400°F / 205°C
								Convection Oven	11 - 14	400°F / 205°C
Lamb Weston Sweet Potatoes™		Wavelength™ Fries Savory Seasoned	L0082	3/5	15	17	10044979120823	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	32 - 35	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
CRISSCUT™ FRIES										
Lamb Weston Sweet Potatoes™		CrissCut™	L0090	5/3	15	17	10044979120908	Deep Fry	1-3/4 - 2-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	18 - 20	400°F / 205°C
								Convection Oven	7 - 9	400°F / 205°C
FORMED										
Lamb Weston Sweet Potatoes™		Mini Tater Puffs™	L0094	6/2.5	15	17	10044979120946	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	22 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
MASHED POTATOES										
Lamb Weston Sweet Potatoes™		Original Mashed	M0007	12/2	24	26	10044979130075	Boil in Bag	18 - 20	
								Steam Cabinet	20 - 22	
DICES										
Lamb Weston Sweet Potatoes™		1/2" Roasted Tri-Cut Dice	L0105	6/6	36	38	10044979221810	Conventional Oven	30 - 35	400°F / 205°C
								Convection Oven	15 - 20	400°F / 205°C

Product Cut Styles
(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
SNACKS & APPETIZERS										
FORMED										
Lamb Weston®		Tater Puffs™	H30	6/5	30	32	10044979008305	Deep Fry	2-1/4 - 2-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Sweet Potatoes™		Mini Tater Puffs™	L0094	6/2.5	15	17	10044979120946	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	22 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston Seasoned™		Tater Puffs™ Seashore-Style™	A0035	6/5	30	32	10044979221438	Deep Fry	2-1/4 - 2-1/2	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston®		Tater Roundabouts™	A26	6/5	30	32	1004497911269	Deep Fry	1-3/4 - 2-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston®		Starz™	S0026	6/5	30	32	10044979190260	Deep Fry	2 - 2-1/4	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	10 - 12	400°F / 205°C
Lamb Weston®		Hash Brown Patties	G5300	12/20 ct.	34	37	10044979753007	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
								Conventional Oven	25 - 30	400°F / 205°C
								Convection Oven	13 - 15	400°F / 205°C
Lamb Weston®		Hash Brown Patties	B27	6/3.5	21	23	10044979002273	Deep Fry	2-1/2 - 3	345 - 350°F / 174 - 177°C
								Conventional Oven	20 - 25	400°F / 205°C
								Convection Oven	12 - 14	400°F / 205°C
Lamb Weston®		Homes Browns™	F90	12/20 ct.	33.75	38	10044979006905	Conventional Oven	25 - 30	425°F / 218°C
								Quick Cook	2-3/4	500°F / 260°C
								Stovetop	10	Medium-High Heat
								Airfryer	10 - 12	390°F / 199°C

Product Cut Styles
(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™
Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)

SNACKS & APPETIZERS

FORMED

Lamb Weston®	Oval Hash Brown Patties	12143	6/5	30	32	10044979021432	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	25 - 30	400°F / 205°C
							Convection Oven	14 - 17	400°F / 205°C
Lamb Weston®	Triangle Hash Brown Patties	B03	6/5	30	32	10044979002037	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	20 - 25	400°F / 205°C
							Convection Oven	13 - 15	400°F / 205°C
Lamb Weston®	Potato Stix	J0032	6/4	24	26	10044979100320	Deep Fry	2-1/4 - 2-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	20 - 25	400°F / 205°C
							Convection Oven	10 - 12	400°F / 205°C
Lamb Weston®	Mini Potato Pancakes	K39	6/3	18	19.5	10043301011396	Deep Fry	2-1/2 - 3	345 - 350°F / 174 - 177°C
							Conventional Oven	25 - 30	400°F / 205°C
							Convection Oven	12 - 15	400°F / 205°C
							Grill	8 - 10	375°F / 190°C
Lamb Weston®	Waffled Hash Brown	LW205	16/6	10.16	11.66	10044979121745	Deep Fry	1-1/4 - 1-3/4	350 - 360°F / 177 - 182°C
							Conventional Oven	10 - 12	400°F / 205°C
							Convection Oven	9 - 11	400°F / 205°C
							Quick Cook	2-3/4	500 - 520°F / 260 - 271°C

STUFFED SPUDZ™

Lamb Weston®	Cheddar Cheese Round Shape	P40	6/3	18	19.5	10044979016409	Deep Fry	3-1/2 - 3-3/4	345 - 350°F / 174 - 177°C
							Conventional Oven	16 - 18	400°F / 205°C
							Convection Oven	8 - 9	400°F / 205°C
							Impingement Oven	6 - 7	500°F / 260°C
							Quick Cook	3 min 25 sec	500°F / 260°C

Product Cut Styles

(use for relative size reference only)

Juliennes

3/16

Shoestring

1/4

Thin Regular Cut

5/16

Regular Cut

3/8

Regular Cut

1/2

Trim

1/4 x 3/8

Platter Fries™

1/4 x 1/2

Steak House

3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge

Also Available 4-, 8- & 10-Cut



Brand Name	Product			Product Specifications				Product Preparation		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)

STUFFED SPUDZ™

Lamb Weston®	Southwestern Cheddar Cheese Pepper Shape	P39	6/3	18	20	10044979016393	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	14 - 16	400°F / 205°C
							Convection Oven	10 - 12	400°F / 205°C
							Impingement Oven	6 - 7	500 - 520°F / 260 - 271°C
Lamb Weston®	Southwestern Jalapenos Diced Potatoes	P38	6/3	18	20	10044979016386	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	16 - 18	400°F / 205°C
							Convection Oven	7 - 8	400°F / 205°C
							Impingement Oven	6 - 7	500 - 520°F / 260 - 271°C

CHIPS

Lamb Weston Private Reserve™	Chips Salt Brined Skin-On	30H	5/5	25	28	10044979003089	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C
Lamb Weston Private Reserve™	Lattice Chips Salt Brined Skin-On Simple Recipe	H3031	5/5	25	28	10044979221490	Deep Fry	2 - 2-1/2	345 - 350°F / 174 - 177°C
Lamb Weston Private Reserve™	Yukon Chips Salt Brined Skin-On	H3030	6/5	30	32	10044979830302	Deep Fry	2-1/2 - 3	345 - 350°F / 174 - 177°C

APPETIZERS

Lamb Weston®	5/8" Gourmet Breaded Onion Rings	30410	8/2 LB Carton	16	19	10044979304100	Deep Fry	2 - 2-1/2	350°F / 177°C
Lamb Weston®	5/8" Beer Battered Onion Ring	30423	4/2.5 LB Bag	10	12	10044979304230	Deep Fry	2 - 2-1/2	345 - 350°F / 174 - 177°C
							Conventional Oven	14 - 16	400°F / 205°C
							Convection Oven	8 - 10	400°F / 205°C
							Impingement Oven	8 - 10	460-465°F / 238-241°C
Lamb Weston®	Suprema Mozzarella Sticks	30429	6/2 LB Bag	12	14	10044979304292	Deep Fry	2	350°F / 177°C

Product Cut Styles

(use for relative size reference only)

Juliennes

3/16

Shoestring

1/4

Thin Regular Cut

5/16

Regular Cut

3/8

Regular Cut

1/2

Trim

1/4 x 3/8

Platter Fries™

1/4 x 1/2

Steak House

3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge

Also Available 4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
SNACKS & APPETIZERS										
APPETIZERS										
Lamb Weston®	Battered Mozzarella Sticks	30431	6/2 LB Bag	12	14	10044979304315	Deep Fry	4	350°F / 177°C	
							Conventional Oven	14 - 16	400°F / 205°C	
							Convection Oven	9 - 10	400°F / 205°C	
Lamb Weston®	Fried Potato Skins	2200D	4/4	16	18	10044979220042	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C	
							Conventional Oven	15 - 20	400°F / 205°C	
							Convection Oven	10 - 12	400°F / 205°C	
Lamb Weston®	Baked Potato Skins	22G	200 Count	15	17	10044979022073	Deep Fry	3-1/2 - 4	345 - 350°F / 174 - 177°C	
							Conventional Oven	17 - 20	400°F / 205°C	
							Convection Oven	10 - 14	400°F / 205°C	
POTATO SIDES										
DICES										
Lamb Weston®	IQF Cubes	J73	6/6	36	39	10044979010735	Boil	5 - 7		
							Conventional Oven	15 - 20	425°F / 218°C	
Lamb Weston®	IQF Red Skin Cubes	J75	6/6	36	39	10044979010759	Boil	5 - 7		
Lamb Weston®	Skillet Browns	C67	6/6	36	39	10044979003676	Grill	6 - 8 375°F / 190°C		
Lamb Weston®	Country Hash Browns Skin-On	C73	6/6	36	39	10044979003737	Grill	11 - 12 375°F / 190°C		
Lamb Weston Private Reserve™	Breakfast Cubes Salt Brined Skin-On	32N	6/6	36	39	10044979032140	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C	
							Conventional Oven	18 - 22	400°F / 205°C	
							Convection Oven	8 - 13	400°F / 205°C	
							Grill	11 - 13	375°F / 190°C	
Lamb Weston®	Oven Roasted Red Skin Tri-Cut Dices Rosemary & Garlic Skin-On	LW585	6/2.5	15	17	10044979221667	Conventional Oven	11 - 13	400°F / 205°C	
							Convection Oven	11 - 13	400°F / 205°C	

Product Cut Styles
(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
POTATO SIDES										
DICES										
Lamb Weston®	Oven Roasted Red Skin Tri-Cut Dices Skin-On	LW586	6/6	36	38	10044979221674	Deep Fry	3 - 3-1/2	345 - 350°F / 174 - 177°C	
							Conventional Oven	23 - 25	400°F / 205°C	
							Convection Oven	13 - 15	400°F / 205°C	
Lamb Weston®	Oven Roasted Potato Medley	LW508	5/3	15	17	10044979221643	Conventional Oven	28 - 33	400°F / 205°C	
							Convection Oven	18 - 20	400°F / 205°C	
							Grill	19 - 22	375°F / 190°C	
							Impingement Oven	8 - 10	450°F / 230°C	
Lamb Weston Seasoned™	CrispyCubes™ Original Recipe Skin-On	A28	6/6	36	39	10044979001283	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C	
							Conventional Oven	22 - 27	400°F / 205°C	
							Convection Oven	10 -12	400°F / 205°C	
							Grill	14 - 16	375°F / 190°C	
Lamb Weston Seasoned™	CrispyCubes® Select Spice Skin-On	A24	6/6	36	39	10044979001245	Deep Fry	3-3/4 - 4-1/4	345 - 350°F / 174 - 177°C	
							Conventional Oven	22 - 27	400°F / 205°C	
							Convection Oven	10 - 12	400°F / 205°C	
							Grill	12 - 14	375°F / 190°C	
Lamb Weston Seasoned™	Tri-Cut Dice Original Recipe Skin-On	A0030	6/5	30	32	10044979010308	Deep Fry	3-1/2 - 4	345 - 350°F / 174 - 177°C	
							Conventional Oven	20 - 25	400°F / 205°C	
							Convection Oven	10 - 12	375°F / 190°C	
Lamb Weston Sweet Potatoes™	1/2" Roasted Tri-Cut Dice	L0105	6/6	36	38	10044979221810	Conventional Oven	30 - 35	400°F / 205°C	
							Convection Oven	15 - 20	400°F / 205°C	
MASHED										
Lamb Weston Supreme™	Plain	M15	6/4	24	26	10044979013156	Boil in Bag	26 - 30		
							Steam Cabinet	28 - 30		
Lamb Weston Supreme™	Original	M16	6/4	24	26	10044979013163	Boil in Bag	24 - 26		
							Steam Cabinet	28 - 30		

Product Cut Styles
(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut

Brand Name	Product			Product Specifications				Product Preparation All products prepared from frozen state unless noted		
	Cut Size	Product Name	Item No.	Pack Size	Net Weight	Shipping Weight	GTIN	Method	Time (Min.)	Temp (F/C)
POTATO SIDES										
MASHED										
Lamb Weston Supreme™	Lightly Seasoned	M14	6/4	24	26	10044979013149	Boil in Bag	24 - 26		
							Steam Cabinet	28 - 30		
Lamb Weston Supreme™	Homestyle	N88	6/5	30	32	10044979014887	Boil in Bag	24 - 26		
							Steam Cabinet	28 - 30		
Lamb Weston Supreme™	Roasted Garlic	M18	6/4	24	26	10044979013187	Boil in Bag	24 - 26		
							Steam Cabinet	28 - 30		
Lamb Weston Supreme™	Red Skin	M22	6/4	24	26	10044979013224	Boil in Bag	24 - 26		
							Steam Cabinet	28 - 30		
Lamb Weston Supreme™	Roasted Garlic Red Skin	M62	6/4	24	26	10044979013620	Boil in Bag	24 - 26		
							Steam Cabinet	28 - 30		
Lamb Weston Supreme™	Golden Lightly Seasoned	M0011	6/4	24	26	10044979130112	Boil in Bag	24 - 26		
							Steam Cabinet	28 - 30		
Lamb Weston Sweet Potatoes™	Original Mashed	M0007	12/2	24	26	10044979130075	Boil in Bag	18 - 20		
							Steam Cabinet	20 - 22		
SHREDS										
Lamb Weston®	Shredded IQF Hash Browns	S69	6/3	18	20	10044979019691	Grill	7 - 8	375°F / 190°C	

Product Cut Styles
(use for relative size reference only)

Juliennes 3/16

Shoestring 1/4

Thin Regular Cut 5/16

Regular Cut 3/8

Regular Cut 1/2

Trim 1/4 x 3/8

Platter Fries™ 1/4 x 1/2

Steak House 3/4 x 3/8

Crinkle Cut

Concertinas™ Deep V Cut

RibCut™

Wavelength Fries™

6-Cut Wedge
Also Available
4-, 8- & 10-Cut