



Item #SS101

Seashore-Style® Straight Cut Fries

Brand: Lamb's Seasoned®

Cut Size: RC Package Size: 6/5#

The Seashore-Style[®] fries are a unique thick-cut fry coated with a batter that's seasoned with sea salt, cracked black pepper and garlic. The skin-on appearance gives the fries an authentic, hand-cut look customers can't resist.

Ingredients

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Modified Food Starch (Potato, Corn), Rice Flour, Dextrin, Sea Salt, Sugar, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Garlic Powder, Black Pepper, Natural Flavors, Onion Powder, Dextrose, Spices (including Mustard), Xanthan Gum, Salt, Oleoresin Paprika, Cocoa Powder.

Grade: A (LONG FANCY-SEASONED FRIES) Kosher: No Country of Origin: USA Shelf Life: 720 days SCC Code: 10044979221377 Item Number: SS101

NUTRITION

Serving Size: 3 oz (84g/about 15 pieces) Servings per container: About 160 Calories [per serving]: 140.0 Calories from fat: 45.0

- * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
- **Contains less than 2% of the Daily Value of these nutrients.

Amount Per Serving		DV%
Total Fat	5.0g	8.0%
Saturated Fat	1.5g	8.0%
Trans Fat	0	
Cholesterol	0.0mg	0.0%
Sodium	300.0mg	13.0%
Potassium	280.0mg	8.0%
Total Carbohydrate	22.0g	7.0%
Dietary Fiber	2.0g	8.0%
Sugars	less than 1g	
Protein	2.0g	
Vitamin A		0%
Vitamin C		8%
Calcium		0%
Iron		2%

COOKING METHODS			
Method	Time	Temperature	Additional Instructions
Convection Oven	12 - 15 min	425°F	
Conventional Oven	20 - 25 min	425°F	
Deep Fry	3 1/2 - 4 min	345 - 350°F	

SHIPPING & STORAGE			
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	1.28	Shelf Life	720 days
Ti/Hi	9,8		

Handling Instructions

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