

Generation 7 Fries®

Lamb Weston®   
SEEING POSSIBILITIES IN POTATOES

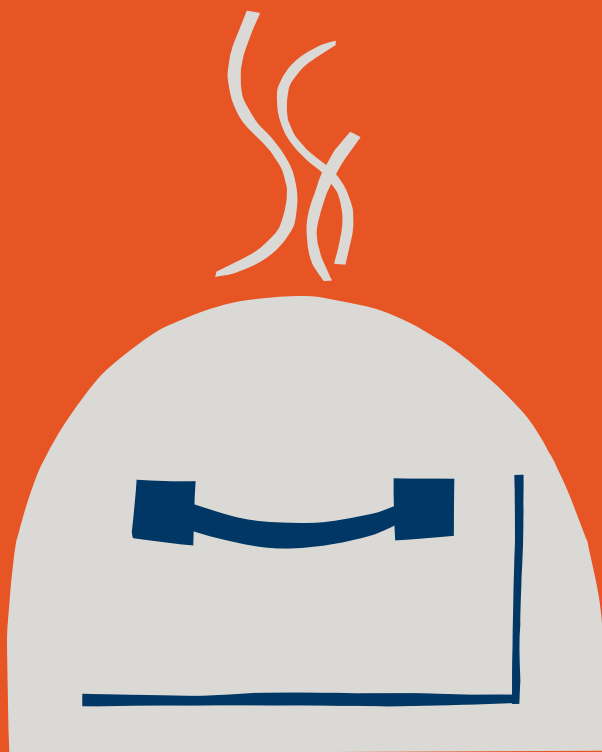
The fastest fries  
in foodservice.



# Generation 7 Fries<sup>®</sup>

Providing your customers quality foods in less time is more important than ever. Generation 7 Fries provide the quality, taste and performance you need to deliver french fry satisfaction in about half the time of conventional fries.

- Cooks up to 50% faster than conventional fries
- Exclusive process yields up to 30% more than conventional fries
- Versatile fryer or oven preparation
- REFRIGABLE<sup>®</sup> – Product can be refrigerated at 40°F (4°C) for maximum of 5 days prior to cooking



# Fast cooking deliciousness.



**1/4 Shoestrings (X11)**



**3/8 Regular Cut (X13)**

**Also available:**  
5/16 Thin Regular Cut (X12)



**3/8 Regular Cut (X23)**  
*Skin-On*



**1/2 Concertinas® (X14)**



**Colossal Crinkle® (X15)**



**Crinkle Wedge Cut (X30)**



**Chicken Batter Recipe  
Slim Crinkle Deli  
Wedge® Cut (X24)**



**Breakfast Cubes (X01)**

# Generation 7 Fries®



| PRODUCT SPECIFICATIONS                                |          |                        |                  |  |  |  |
|---|----------|------------------------|------------------|--|--|--|
| Product Name  | Item No. | Pack Size              | Ship Wt.         | PRODUCT PREPARATION  |  |  |
|   |          |                        |                  | Method   | Temperature  | Time (Minutes)                                 |
| Breakfast Cubes                                       | X01      | 6/5 lb (2.3 kg) bags   | 32 lb (14.5 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Grill            | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>375°F (191°C) | 1¼ - 2¼<br>8 - 11<br>14 - 19<br>3 - 4 per side |
| Shoestrings   | X11      | 6/4 lb (1.8 kg) bags   | 26 lb (11.8 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 1¼ - 2<br>6 - 7<br>12 - 15<br>4 - 5            |
| Thin Regular Cut                                      | X12      | 6/4 lb (1.8 kg) bags   | 26 lb (11.8 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 1¼ - 2<br>6 - 8<br>13 - 15<br>4 - 5            |
| Regular Cut   | X13      | 6/4.5 lb (2.0 kg) bags | 29 lb (13.2 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 2¼ - 2½<br>8 - 9<br>15 - 18<br>5 - 6           |
| Regular Cut (Skin-On)                                 | X23      | 6/4.5 lb (2.0 kg) bags | 29 lb (13.2 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 2¼ - 2½<br>8 - 9<br>15 - 18<br>5 - 6           |
| Concertinas®  | X14      | 6/4.5 lb (2.0 kg) bags | 29 lb (13.2 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 2 - 2½<br>6 - 8<br>14 - 16<br>5 - 6            |
| Colossal Crinkle®                                     | X15      | 6/4.5 lb (2.0 kg) bags | 29 lb (13.2 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 2¼ - 2½<br>7 - 8<br>14 - 16<br>5½ - 7          |
| Crinkle Wedge Cut                                     | X30      | 6/5 lb (2.3 kg) bags   | 32 lb (14.5 kg.) | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 2¼ - 2¾<br>8 - 9<br>16 - 20<br>5½ - 7          |
| Chicken Batter Recipe Slim Crinkle<br>Deli Wedge® Cut | X24      | 6/5 lb (2.3 kg) bags   | 32 lb (14.5 kg)  | Deep Fry<br>Convection Oven<br>Conventional Oven<br>Impingement Oven | 345-350°F (174-177°C)<br>400°F (204°C)<br>400°F (204°C)<br>450°F (232°C) | 2¾ - 3<br>8 - 10<br>15 - 20<br>7 - 9           |

Don't wait! Contact your local Lamb Weston french fry expert or visit [lambweston.com](http://lambweston.com) today for further details and samples.

**1 888 593 7866**

