

LW Private Reserve®

Lamb Weston® 
SEEING POSSIBILITIES IN POTATOES

When only
the best will do.



LW Private Reserve®

Only the finest potatoes are cut with the skin-on for an authentic, made-from-scratch quality and appearance. Premium products in every sense of the word – appearance, performance and above all, flavour.

- Our light brining process enhances the natural potato flavour
- Premium, extra long length delivers maximum yields
- Skin-on, chef-made appearance enhances appetite appeal



A full line of premium potatoes.



3/16 Julienne (32D)



1/4 Shoestrings (32C)



5/16 Thin Regular Cut (32G)



3/8 Regular Cut (32L)



1/2 Regular Cut (32P)



Trim Fries (32B)



Steak Fries (32Q)



CrissCut® Fries (33L)



Twister Fries® (G0033)



Wedge Cut (32R)



Crinkle Wedge Cut (33D)



Pinwheel Wedges® (L3057)



Breakfast Cubes (32N)



IQF Hash Browns (S79)

**Also available:
Quick Cook IQF Hash
Browns (S93)**



Diner Slices® (S88)



LW Private Reserve®



PRODUCT SPECIFICATIONS						
Product Name	Item No.	Pack Size	Ship Wt.	PRODUCT PREPARATION		
				Method	Temperature	Time (Minutes)
LW PRIVATE RESERVE®						
Juliennes	32D	6/4 lb (1.8 kg)	26 lb (11.8 kg)	Deep Fry	345-350°F (174-177°C)	2½ - 2¾
Shoestrings	32C	6/4.5 lb (2.0 kg)	29 lb (13.2 kg)	Deep Fry	345-350°F (174-177°C)	2¾ - 3
Thin Regular Cut	32G	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry	345-350°F (174-177°C)	3 - 3½
Regular Cut	32L	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry	345-350°F (174-177°C)	3 - 3½
Regular Cut	32P	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry	345-350°F (174-177°C)	3½ - 4
Trim Fries	32B	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry	345-350°F (174-177°C)	3 - 3½
Steak Fries	32Q	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry	345-350°F (174-177°C)	3¾ - 4¼
Wedge Cut	32R	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven Conventional Oven Impingement Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C) 450°F (232°C)	3¾ - 4¼ 13 - 15 25 - 30 8 - 11
Crinkle Wedge Cut	33D	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven Conventional Oven Impingement Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C) 450°F (232°C)	3¼ - 3¾ 6 - 8 16 - 20 8 - 11
CrissCut® Fries	33L	6/4.5 lb (2.0 kg)	29 lb (13.2 kg)	Deep Fry	345-350°F (174-177°C)	2¾ - 3¼
Twister Fries®	G0033	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry	345-350°F (174-177°C)	2¾ - 3¼
Pinwheel Wedges®	L3057	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	3¼ - 3¾ 12 - 15 18 - 22
Breakfast Cubes	32N	6/6 lb (2.7 kg)	38.5 lb (17.5 kg)	Deep Fry Convection Oven Conventional Oven Grill	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C) 375°F (191°C)	3¼ - 4 7 - 10 18 - 22 4 - 5 per side
LW PRIVATE RESERVE® IQF SPECIALTY PRODUCTS						
IQF Hash Browns (Loose)	S79	6/3 lb (1.4 kg)	19.5 lb (8.9 kg)	Grill	375°F (191°C)	3 - 4 per side
Diner Slices®	S88	6/3 lb (1.4 kg)	19.5 lb (8.9 kg)	Grill	375°F (191°C)	7 - 9 per side
Quick Cook IQF Hash Browns	S93	6/3 lb (1.4 kg)	19.5 lb (8.9 kg)	Grill	375°F (191°C)	2 - 3 per side

When only the best will do, contact your Lamb Weston french fry expert or visit lambweston.com today for further details and samples.

1 888 593 7866

