

Lamb's Seasoned®

LambWeston®   
SEEING POSSIBILITIES IN POTATOES

Smell. Taste. Sea.



# Lamb's Seasoned<sup>®</sup> Seashore-Style<sup>®</sup> Fries

With their distinct flavour, Lamb's Seasoned Seashore-Style Fries are a longtime coastal favourite for hungry beachgoers. Now they're ready to satisfy customers from coast to coast.

Seashore fries are perfect for any operation.

- **New and unique** – refresh your menu
- **Thick-cut coated fry** – extended hold time
- **Rustic cut, skin-on appearance** – on-trend authenticity
- **Coating of sea salt, garlic and cracked black pepper** – on-trend flavours and “eye” appeal
- **Broad menu versatility** – multiple applications free up freezer space
- **Low cost and high margin** – menu profitability

**+137%**

## Sea salt facts:

It's a top growing trend on fries with 137% growth from 2009-2013.<sup>1</sup>

**Top 10**

One of the top 10 most popular potato chip attributes.<sup>2</sup>

**On trend**

Combined with cracked black pepper and garlic, it's a flavour trend that's growing on menus nationwide.<sup>3</sup>



**Lamb's Seasoned<sup>®</sup> Seashore-Style<sup>®</sup> Fries (SS101)**  
A unique, thick-cut fry coated with a batter seasoned with sea salt, cracked black pepper and garlic.

PRODUCT SPECIFICATIONS						
Product Name	Item No.	Pack Size	Ship Wt.	PRODUCT PREPARATION		
				Method	Temperature	Time (Minutes)
Lamb's Seasoned <sup>®</sup> Seashore-Style <sup>®</sup> Fries	SS101	6/5 lb (2.7 kg) bags	32 lb (14.5 kg)	Deep Fry Convection Oven Conventional Oven Impingement Oven	345-350°F (174-177°C) 425°F (218°C) 425°F (218°C) 450°F (232°C)	3½ - 4 12 - 15 20 - 25 8 - 16

Contact your Lamb Weston french fry expert or visit [lambweston.com](http://lambweston.com) today for further details and samples.

**1 888 593 7866**

1. Datassential's U.S. Chains & Independents MENUTRENDS database, 2013  
2. NPD Group/Snack Track 2013  
3. Datassential MenuTrends, 2013  
10/2016 CDN  
© Lamb Weston Holdings, Inc. All rights reserved.

