

Stealth®

Lamb Weston®
SEEING POSSIBILITIES IN POTATOES

This french fry has
a clear advantage.



Stealth® Fries

Stealth Fries are made with a special process, coating each fry with a virtually transparent batter. This innovative technology offers the best of both worlds – appetizing taste and appearance of traditional fries plus the profitability and holding performance of coated fries.

- Exclusive transparent coating made from potato starch
- Extended holding performance keeps fries hot, crisp and delicious twice as long as conventional fries
- Less waste means greater yields, more profits



Peeled and skin-on varieties.



1/4 Shoestrings (S34)

Also available:
1/4 Oven Shoestrings (S14)



5/16 Thin Regular Cut (S35)

Also available:
G7 Thin Regular Cut (X32)



3/8 Regular (S57)

Also available:
7/16 Thick Regular Cut (S0049)



Juliennes (S01)



5/16 Thin Regular Cut (S0003)

Also available:
5/16 Thin Regular Cut (S12)



3/8 Regular Cut (S19)

Also available:
Trim Fries (S13)



7/16 Thin Crinkle Cut (S0022)



Twister Fries® (S0010)



CrissCut® Fries (S15)

Also available:
Mini CrissCut® (K0110)

Stealth® Fries



| PRODUCT SPECIFICATIONS | | | | | | |
|-------------------------------|----------|-------------------|-----------------|--|--|---------------------------------------|
| Product Name | Item No. | Pack Size | Ship Wt. | PRODUCT PREPARATION | | |
| | | | | Method | Temperature | Time (Minutes) |
| STEALTH® FRIES | | | | | | |
| Twister Fries® | S0010 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2½ - 3 8 - 12 |
| Oven Shoestrings | S14 | 6/4.5 lb (2.0 kg) | 29 lb (13.2 kg) | Deep Fry Convection Oven Conventional Oven Impingement Oven | 345-350°F (174-177°C) 400°F (205°C) 400°F (205°C) 450°F (230°C) | 2½ - 2¾ 8 - 11 18 - 20 5 - 6 |
| Shoestrings | S34 | 6/4.5 lb (2.0 kg) | 29 lb (13.2 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2½ - 2¾ 7 - 10 |
| Thin Regular Cut | S35 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2½ - 2¾ 8 - 10 |
| Regular Cut | S57 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 3 - 3½ 8 - 11 |
| Thick Regular Cut | S0049 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 3 - 3½ 9 - 12 |
| Thin Crinkle Cut | S0022 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2½ - 3 8 - 12 |
| STEALTH® FRIES SKIN-ON | | | | | | |
| Juliennes | S01 | 6/4 lb (1.8 kg) | 26 lb (11.8 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2 - 2½ 7 - 9 |
| Thin Regular Cut | S12 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2¾ - 3½ 8 - 11 |
| Thin Regular Cut | S0003 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2¾ - 3½ 8 - 11 |
| Trim Fries | S13 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2¾ - 3 8 - 11 |
| CrissCut® Fries | S15 | 6/4.5 lb (2.0 kg) | 29 lb (13.2 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 2¾ - 3 9 - 11 |
| Regular Cut | S19 | 6/5 lb (2.3 kg) | 32 lb (14.5 kg) | Deep Fry Convection Oven | 345-350°F (174-177°C) 400°F (205°C) | 3 - 3½ 9 - 12 |
| Mini CrissCut® Fries | K0110 | 6/4 lb (1.8 kg) | 26 lb (11.8 kg) | Deep Fry | 345-350°F (174-177°C) | 1¾ - 2¼ |
| G7 STEALTH® FRIES | | | | | | |
| Thin Regular Cut | X32 | 6/4.5 lb (2.0 kg) | 29 lb (13.2 kg) | Deep Fry Convection Oven Conventional Oven Impingement Oven | 345-350°F (174-177°C) 400°F (205°C) 400°F (205°C) 450°F (230°C) | 2 - 2¼ 7 - 8 10 - 15 5 - 6 |

Get the fry that gives you a clear advantage. Contact your Lamb Weston representative or visit lambweston.com today.

1 888 593 7866

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