

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)**



**5/16 Slim Crinkle Cut (X16)**



**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 Convection Oven Conventional Oven Grill	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C) 375°F (191°C)	1¼ - 2¼ 8 - 11 14 - 19 3 - 4 per side
Shoestrings	X11	6/4 lb (1.8 kg) bags	26 lb (11.8 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)	1¼ - 2 6 - 7 12 - 15 4 - 5
Thin Regular Cut	X12	6/4 lb (1.8 kg) bags	26 lb (11.8 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)	1¼ - 2 6 - 8 13 - 15 4 - 5
Regular Cut	X13	6/4.5 lb (2.0 kg) bags	29 lb (13.2 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)	2¼ - 2½ 8 - 9 15 - 18 5 - 6
Regular Cut (Skin-On)	X23	6/4.5 lb (2.0 kg) bags	29 lb (13.2 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)	2¼ - 2½ 8 - 9 15 - 18 5 - 6
Concertinas®	X14	6/4.5 lb (2.0 kg) bags	29 lb (13.2 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)	2 - 2½ 6 - 8 14 - 16 5 - 6
Slim Crinkle Cut	X16	6/4 lb (1.8 kg) bags	26 lb (11.8 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)	1¼ - 2 6 - 7 12 - 15 4 - 5
Colossal Crinkle®	X15	6/4.5 lb (2.0 kg) bags	29 lb (13.2 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)	2¼ - 2½ 7 - 8 14 - 16 5½ - 7
Crinkle Wedge Cut	X30	6/5 lb (2.3 kg) bags	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)	2¼ - 2¾ 8 - 9 16 - 20 5½ - 7
Chicken Batter Recipe Slim Crinkle Deli Wedge® Cut	X24	6/5 lb (2.3 kg) bags	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)	2¾ - 3 8 - 10 15 - 20 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.

