

LW Private Reserve®

Lamb Weston®  
SEEING POSSIBILITIES IN POTATOES

When only  
the best will do.



# LW Private Reserve<sup>®</sup>

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, flavor.

- Our light brining process enhances the natural potato flavor
- 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)
<b>LW PRIVATE RESERVE®</b>						
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 lbs. (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)	3¾ - 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)	3¾ - 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)	3¾ - 4 7 - 10 18 - 22 4 - 5 per side
<b>LW PRIVATE RESERVE® IQF SPECIALTY PRODUCTS</b>						
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](http://lambweston.com) today for further details and samples.

