

Lamb's Seasoned®

LambWeston®
SEEING POSSIBILITIES IN POTATOES

Smell. Taste. Sea.



Lamb's Seasoned[®] Seashore-Style[®] Fries

With their distinct flavor, Lamb's Seasoned Seashore-Style Fries are a longtime coastal favorite 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 flavors and “eye” appeal
- **Broad menu versatility** – multiple applications free up freezer space
- **Low cost and high margin** – menu profitability

+235%

Sea salt facts:

It's a top growing trend on menus with 235% growth over the past 4 years.¹

Top 10

One of the top 10 most popular potato chip attributes.²

On trend

Combined with cracked black pepper and garlic, it's a flavor trend that's growing on menus nationwide.³



Lamb's Seasoned[®] Seashore-Style[®] 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 [®] Seashore-Style [®] 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 today for further details and samples.

1. Datassential MENUTRENDS, 2015
2. NPD Group/Snack Track 2013 3. Datassential MenuTrends, 2013