Discover the unexpected side of sweet potatoes.
Sweet Things®
Sweet Potatoes

See beyond the expected. Lamb Weston brings you the sweet potato expertise that will help you add excitement with new taste experiences. Discover innovative sides, snacks, sharables and deliciously creative ways to profit across your whole menu.

Here’s why Sweet Things are the best in the business.

• **Consistent quality** in taste and appearance
• **Broader portfolio of products** to match consumer preferences in every segment
• **Crispier fry options** for maximum customer satisfaction and exceptional hold times*
• **Trace My Fries program** lets you track sweet potato fries back to their roots
• **Fresh and easy menu ideas** wow your customers with something new and different

Consumers tell us

57% of consumers say they would order sweet potatoes more often if they saw them on the menu.*

Lamb Weston offers custom merchandising to help you shout about sweets!

56% of consumers who have ordered Sweet Potato Fries remain very or extremely interested.*

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Sweet Potato Fries are still growing... category up **+3.8%** in the U.S.**

Consumers think restaurants can do a better job serving Sweet Potato Fries with complimentary flavored dips and fresh ingredients.*

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Sweet Things® premium sweet potato products offer a wide selection of cuts, flavors and hold times to satisfy all operational needs. They’re naturally sweet with a bright, vivid color and fry up deliciously crispy outside and soft and tender inside.

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* LW Proprietary ampliFRY, 2015
** PotatoTrack 3 mo. period ending August 2016
Hit the sweet spot.

Our consumer preference insights will help you find the right flavor profile, from sweet to savory.

**Sweet**: For true sweet potato fans. A natural, subtle sweet potato taste.

**Crowd Pleaser**: Serve a broad customer base? Then a mild, savory accent that complements the sweet potato flavor is right for you.

**Savory**: Avid flavor seekers are attracted to the robust, savory taste that comes from added peppers, garlic, onion and spices.

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**Sweet.**

A subtle flavor created to highlight the natural sweet potato taste.

- 3/8 Crinkle Cut Fries
  - [Image](L0084)
- Alexia® Roasted Tri-Cut Potato Medley
  - [Image](AX508)
- Original Mashed
  - [Image](M0007)
- Roasted Tri-Cut Dices
  - [Image](33230)
- CrissCut® Fries
  - [Image](L0090)
- Mini Tater Puffs®
  - [Image](L0094)
- Juliennes
  - Regular Cuts
  - [Image](L0095)
  - Chef Cut
  - [Image](L0100)
- Trim Fries
  - [Image](L8000)
- Platter Fries®
  - [Image](L8100)
- 5/16 Vanilla Sugar
  - [Image](L0089)

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76% of consumers would like restaurants to offer more than one type of fry.*

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* Source: LW Proprietary ampliFry, 2015

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Sweet savory
Crowd Pleaser.

A mild, savory accent that complements sweet potato flavor.

Seasoned Concertinas® (L0101)
Seasoned Platter Fries® (L0103)

Savory.

A robust savory taste from seasonings like peppers, garlic, onion and spices.

Seasoned Trim Fries® (L0102)
Seasoned RibCut® (L0097)
Seasoned WaveLength Fries® (L0082)
Seasoned Crinkle Slices® (L0098)
Seasoned CrispyCubes® (L0099)

60% prefer a savory sweet potato profile.

Unmistakably Unboring

Fresh and simple menu ideas that break through boring. Combined with a few simple ingredients already in your kitchen, our crispy, colorful Lamb Weston Sweet Things® soon become a signature sensation.

Sweet Things® Chicken Tinga
Fresh spinach, chard and baby kale are tossed with spicy chipotle sauce, roasted tomatillo and garlic. Greens are topped with delicious, slow-cooked Chicken Tinga, a chicken recipe from Puebla, Mexico, our signature Sweet Potato Fries, avocado, panela cheese and crispy poblano toppers for an unbelievable fusion of flavors.

Sweet Things® Beef Barbacoa
Barbecued beef, slow-cooked in the original Caribbean method, is tossed with flavorful Sweet Potato Fries, grilled peppers, red onion and thinly sliced radishes. A sprinkling of red chili flakes and tomatillo sauce with garnishes of crispy onion, Key lime wedges and cilantro deliver an unbeatable flavor sensation.

Sweet Things® Pork Carnitas
Pickled jalapeños and red onion are added to spicy carnitas, the Mexican pork dish originating from the state of Michoacán, and tossed with delicious Sweet Potato Fries. Topped with Cotija cheese, roasted tomatillo, serrano and cilantro sauce, it’s finished with crispy jalapeño toppers and Key lime wedges, to drive taste buds wild.

Sweet Things® Thai Coconut Curry
Thai inspired curried chicken chunks, green and red peppers, onion strips, wasabi peas and green onion are combined with coconut curry sauce and our great-tasting Sweet Potato Fries for an exotic delight. Sprinkle with cilantro and coconut flakes, then garnish with Key limes for ultimate flavor.

Vegetarian option: replace meat with pinto beans.
<table>
<thead>
<tr>
<th>Product Name</th>
<th>Item No.</th>
<th>Cut Size</th>
<th>Pack Size</th>
<th>Ship Wt.</th>
<th>Method</th>
<th>Temperature</th>
<th>Time (Minutes)</th>
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<td><strong>PRODUCT SPECIFICATIONS</strong></td>
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<tr>
<td><strong>SWEET</strong></td>
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<tr>
<td>Roasted Tri-Cut Dices</td>
<td>33230</td>
<td>1/2 Tri-Cut Dices</td>
<td>1/40 lb (18.1 kg)</td>
<td>42.5 lb (19.3 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven Impingement Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½ - 3</td>
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<tr>
<td>Alexia® Roasted Tri-Cut Potato Medley</td>
<td>AX508</td>
<td>1&quot; Tri-Cut Dices</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Convection Oven Conventional Oven Impingement Oven Grill</td>
<td>400°F (204°C) 450°F (222°C) 475°F (246°C)</td>
<td>15 - 20</td>
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<td>Crinkle Cut Fries</td>
<td>L0084</td>
<td>3/8 CC</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven Impingement Oven</td>
<td>345-350°F (174-177°C) 400-425°F (204-218°C) 450°F (222°C)</td>
<td>2½ - 3</td>
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<td>Vanilla Sugar Fries</td>
<td>L0089</td>
<td>5/16 RC</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>350°F (177°C) 400°F (204°C) 450°F (222°C)</td>
<td>1½ - 2½</td>
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<tr>
<td>CrissCut® Fries</td>
<td>L0090</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>1½ - 2½</td>
<td>7 - 9</td>
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<tr>
<td>Thin Regular Cut Fries</td>
<td>L0091</td>
<td>5/16 RC</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>350°F (177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2 - 2½</td>
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<td>Regular Cut Fries</td>
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<td>3/8 RC</td>
<td>5/3 lb (1.4 kg)</td>
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<td>Deep Fry Convection Oven Conventional Oven</td>
<td>350°F (177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2 - 2½</td>
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<tr>
<td>Mini Tater Puffs®</td>
<td>L0094</td>
<td>Formed Approx. 53-59/lb.</td>
<td>6/2.5 lb (1.1 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½ - 2½</td>
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<tr>
<td>Julienes</td>
<td>L0095</td>
<td>3/16 SS</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry</td>
<td>350°F (177°C)</td>
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<tr>
<td>Chef Cut</td>
<td>L0100</td>
<td>7/16</td>
<td>3/5 lb (2.3 kg) bags</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry</td>
<td>350°F (177°C)</td>
<td>2½ - 2½</td>
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<tr>
<td>Trim Fries</td>
<td>L8000</td>
<td>1/4 x 3/8</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>1½ - 2½</td>
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<tr>
<td>Platter Fries®</td>
<td>L8100</td>
<td>1/4 x 1/2</td>
<td>5/3 lb (1.4 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½ - 2½</td>
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<tr>
<td>Original Mashed</td>
<td>M0007</td>
<td>12/2 lb (0.9 kg) bags</td>
<td>26 lb (11.8 kg)</td>
<td>Deep Fry</td>
<td>350°F (177°C)</td>
<td>1½ - 2½</td>
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<tr>
<td><strong>CROWD PLEASER</strong></td>
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<tr>
<td>Seasoned Concertinas®</td>
<td>L0101</td>
<td>3/8 CC</td>
<td>3/5 lb (2.3 kg) bags</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½ - 2½</td>
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<td>Seasoned Platter Fries®</td>
<td>L0103</td>
<td>1/4 x 1/2</td>
<td>3/5 lb (2.3 kg) bags</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½ - 2½</td>
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<tr>
<td><strong>SAVORY</strong></td>
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<tr>
<td>Seasoned WaveLength Fries®</td>
<td>L0082</td>
<td>5/16 x 11/16</td>
<td>3/5 lb (2.3 kg) bags</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>350°F (177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½ - 3½</td>
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<tr>
<td>Seasoned RibCut® Fries</td>
<td>L0097</td>
<td>3/8 x 3/4</td>
<td>3/5 lb (2.3 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>350°F (177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½ - 3½</td>
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<tr>
<td>Seasoned Crinkle Slices</td>
<td>L0098</td>
<td>5/16</td>
<td>3/5 lb (2.3 kg) bags</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry</td>
<td>350°F (177°C)</td>
<td>2½</td>
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<tr>
<td>Seasoned CrispyCubes®</td>
<td>L0099</td>
<td>3/5 lb (2.3 kg)</td>
<td>17 lb (7.7 kg)</td>
<td>Multi-Cook Conventional Oven Grill</td>
<td>350°F (177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2½</td>
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<td>Seasoned Trim Fries</td>
<td>L0102</td>
<td>1/4 x 3/8</td>
<td>3/5 lb (2.3 kg) bags</td>
<td>17 lb (7.7 kg)</td>
<td>Deep Fry Convection Oven Conventional Oven</td>
<td>345-350°F (174-177°C) 400°F (204°C) 450°F (222°C)</td>
<td>2 - 2½</td>
</tr>
</tbody>
</table>

- = Kosher with dairy
- = Excellent source of Vitamin A
- = Crisper and better hold time