



LW PRIVATE RESERVE® Breakfast Cubes Frozen Potatoes



LW Private Reserve® Breakfast Cubes, Skin-On

Product Last Saved Date:30 April 2018

Nutrition Facts

192 Servings per container

Serving Size 2/3 cup (84g)

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 3 g **5%**

Saturated Fat 1 g **5%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 280 mg **12%**

Total Carbohydrate 19 g **6%**

Dietary Fiber 2 g **8%**

Total Sugars 1 g

Includes g Added Sugars %

Protein 2 g

Vitamin D mg %

Calcium mg 0%

Iron mg 4%

Potassium 400 mg 11%

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
32N	701920	10044979032140	6 X 6 LBR	

Brand	Brand Owner	GPC Description
LW PRIVATE RESERVE®	LAMB WESTON SALES INC	Vegetables – Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
38.5 LBR	36 LBR	USA	Undeclared	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.875 INH	13 INH	10.25 INH	1.22 FTQ	9x7	720 Days	-10 FAH / 0 FAH

Ingredients :

Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Salt, Disodium Dihydrogen Pyrophosphate (to promote color retention), Dextrose.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - NI	Milk - NI	Peanuts - NI
Soy - NI	Wheat - NI	TreeNuts - NI
Fish - NI	Crustacean - NI	

Handling Suggestions :

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder. Pallet height and quantity are variable, dependent on shipping method.

Benefits :

Fried, grilled or baked, their excellent holding capability make them the perfect choice for many segments.

Serving Suggestions :

Serve as a side dish for lunch or dinner.

Prep & Cooking Suggestions :

DEEP FRY	345-350°F	
(174°-177°C)	3 3/4 - 4 1/4 Minutes	Deep fry from frozen state. Fill basket 1/2 full.
CONVENTIONAL OVEN	400°F	
(205°C)	18 - 22 Minutes	Arrange product in single layer.
CONVECTION OVEN	400°F	
(205°C)	7 - 10 Minutes	Arrange product in single layer.
GRILL	375°F	
(190°C)	8 - 10 Minutes	Grill from frozen state.
		Flip product midway through cook time.

More Information :