

# LAMB WESTON®

|  |   |                           |   |                           |
|--|---|---------------------------|---|---------------------------|
| <b>ITEM NUMBER:</b> J2002  | <b>VERSION:</b>   | <b>LABEL:</b>             | <b>INGREDIENT STATEMENT</b>   | <b>REV DATE:</b>          |
| <b>CONST. STYLE:</b>   | <b>ECT:</b>   | <b>PRINT:</b>             | <b>Ingredients:</b> Potatoes (83.90%), Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Wheat Flour, Corn Starch, Salt, Acetylated Distarch Phosphate, Dextrin, Cane Sugar, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dextrose, Guar Gum.<br><b>CONTAINS: WHEAT, SOY</b><br><b>THIS PRODUCT WAS MANUFACTURED IN THE SAME PRODUCTION FACILITIES AS PRODUCTS CONTAINING MILK AND EGGS.</b> |                           |
| <b>COLOR:</b> GCM1 39 BLUE   |   | <b>COLOR:</b>             |   |                           |
| <b>COLOR:</b>  |   | <b>COLOR:</b>             |   |                           |
| <b>CASE SIZE:</b> (I.D.) 15 <sup>1</sup> / <sub>2</sub> x 12 <sup>5</sup> / <sub>8</sub> x 8 <sup>3</sup> / <sub>8</sub> (V) |   | <b>OUTER LINER:</b> KRAFT |   |                           |
| <b>PLATE LOCATION:</b> INTERNATIONAL PAPER / MOSES LAKE, WASHINGTON  |   |                           |   |                           |
| <b>DATE ISSUED:</b>  | <b>LW PLANT:</b>  |                           |   |                           |
| <b>SPECIAL NOTES</b>   | RSC/HSC: The clear area of the barcode symbol must be no closer than .75" from the edge of the container, and the bottom of the vertical symbol Bars must be 1.25" +/- 0.125" from the bottom of the container.<br>Retail Ready Display Cases and Bliss Components: Barcode positions do vary.<br>Contact Lamb Weston and/or Color Technology for clarification on placement as necessary.<br>Plate Thickness: .250 |                           |   | REORDER NO. <u>220220</u> |
| <b>REVISIONS:</b>  |   |                           |   |                           |



**THIS IMAGE IS A PROPRIETARY AND COPYRIGHTED WORK OWNED BY LAMB WESTON. USE OR REPRODUCTION OF THIS IMAGE WITHOUT PERMISSION IS PROHIBITED.**

THIS MINIATURE SHOULD NOT BE FOLLOWED FOR EXACT SIZE OR COLOR.



**COLOR TECHNOLOGY, INC.**

3000 Columbia House Blvd. Suite #110 Vancouver, WA 98661  
6806 South 220th St. Kent, WA 98032 Ph: (253) 872-3960  
Phone: 800-234-4460 Web: www.COLORTECHNOLOGY.com

| OUTER  |   |
|--|---|
| 한글표시 사항  |   |
| 제품명  | 크리스피코트 웨지 컷   |
| 식품유형   | 서유가공품 (유당·유지리 식품)<br>가열하여 섭취하는 냉동식품   |
| 제조사  | Lamb Weston, Inc.   |
| 수입원  | 주식회사 비케이알 T. 0502-761-8924<br>서울특별시 중로구 삼행로 71 2층 (G타워)   |
| 내용량  | 13.56KG (2.26KG * 6PACK) (중량량 : 22,238kcal)   |
| 원재료명   | 감자 83.90%, 식물성유지 (카놀라유, 팜유, 대두유, 해바라기유), 밀가루, 옥수수전분, 정제소금, 변성전분 (아세틸민산이전분), 덱스트린, 리브닝 (산성피로인산나트륨, 탄산수소나트륨), 셀룰로스, 구아검 |
| 대두, 밀 함유   |   |
| 포장재질   | 외면: 종이 내면: 종이   |
| 보관방법   | 영하 18°C이하 냉동보관  |
| 제조연월일  | 포장재 외면에 별도표기 (년/월/일 순)  |
| 유통기한   | 포장재 외면에 별도표기일까지 (년/월/일 순)   |
| 조리방법   | 끓는 식용유 180°C에 적당량을 넣고 2분~3분 또는 원하는 색이 될때까지 튀겨드십시오   |
| 반품 및 교환장소  | 구입처 및 수입원   |
| *부정·불합식품 신고는 국번없이 1399   |   |
| 조리시 해당방법: 별도의 해동이 필요없음   |   |
| 이 제품은 우유,계란을 사용한 시설에서 제조하고 있습니다.<br>이미 냉동된 바 있으니 해동 후 재냉동하지 마십시오.  |   |
| 본 제품은 감자 원물을 가공한 것으로 일부 검거나 어두운 감색의 결점현상 (Black Spot)이 발견될 수 있으나, 이는 생감자를 수확, 이송 및 저장하는 과정에서 감자가 상처를 입거나 외부 충격 등의 사유로 조직에 영향을 받아 자연적으로 생성되는 감자성분 특성에 의한 것으로 안심하셔도 됩니다. |   |

| 영양정보  |           |       |           | 총 내용량 13,560 g<br>100g당 164 kcal |           |
|-------|-----------|-------|-----------|----------------------------------|-----------|
| 나트륨   | 333mg 17% | 탄수화물  | 22.57g 7% | 당류                               | 0.7g 1%   |
| 지방    | 7.36g 14% | 트랜스지방 | 0g        | 포화지방                             | 1.88g 13% |
| 콜레스테롤 | 0mg 0%    | 단백질   | 1.79g 3%  |                                  |           |

1일영양성분기준치에 대한 비율(%)은 2,000kcal 기준으로 개인의 필요영양에 따라 다를 수 있습니다.

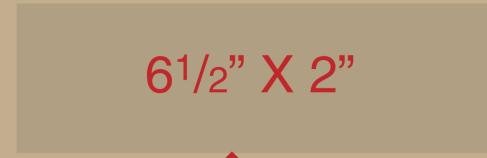
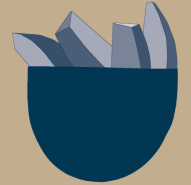
← 3.8mm

# Lamb Weston®

# J2002

## CRISPYCOAT WEDGE CUT

FROZEN FRENCH FRIED POTATOES



6 1/2" X 2"

6/2.26 KG BAGS (5 LB) | NET WT 13.56 KG (30 LB)

Produced by Lamb Weston, 8701 W. Gage Blvd., Kennewick, WA 99336 | Product of U.S.A.

↑ 1 1/2"



### LAMB WESTON®, CRISPYCOAT, WEDGE CUT, FROZEN FRENCH FRIED POTATOES

**MUST COOK THOROUGHLY BEFORE EATING**  
**STORAGE CONDITION: KEEP FROZEN – DO NOT THAW**  
Store at -18°C (0°F) or colder.

For food safety, read and follow the cooking instructions as product must reach a minimum of 74°C (165°F) internal temperature as measured by a food thermometer in several spots.

| COOKING INSTRUCTIONS FOR 680 g (1 1/2 LBS) |                                |                   |   |
|--|--------------------------------|-------------------|---|
| METHOD                                     | TEMPERATURE                    | TIME              | DIRECTIONS  |
| Deep Fry                                   | 174° - 177°C<br>(345° - 350°F) | 4 - 4 1/2 minutes | Deep fry from frozen state.<br>Fill basket 1/2 full.  |
| Conventional Oven                          | 205°C<br>(400°F)               | 25 - 30 minutes   | Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time. |
| Convection Oven                            | 205°C<br>(400°F)               | 12 - 16 minutes   |   |

**DO NOT MICROWAVE**

**Ingredients:** Potatoes (83.90%), Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Wheat Flour, Corn Starch, Salt, Acetylated Distarch Phosphate, Dextrin, Cane Sugar, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dextrose, Guar Gum.

**CONTAINS: WHEAT, SOY**  
**THIS PRODUCT WAS MANUFACTURED IN THE SAME PRODUCTION FACILITIES AS PRODUCTS CONTAINING MILK AND EGGS.**

**Bag Weight:** 2.26 KG (5 LB)  
**Case Weight:** 13.56 KG (30 LB)

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SEEING POSSIBILITIES IN POTATOES  
www.lambweston.com



**HANDLE LIKE EGGS, DO NOT DROP**

**PERISHABLE KEEP FROZEN**  
**STORE AT -18°C (0°F) OR COLDER**