

Stealth®

Lamb Weston® 
SEEING POSSIBILITIES IN POTATOES

This french fry has
a clear advantage.



Stealth[®] Fries

Stealth Fries are made with a special process, coating each fry with a virtually transparent batter. This innovative technology offers the best of both worlds – appetizing taste and appearance of traditional fries plus the profitability and holding performance of coated fries.

- Exclusive transparent coating made from potato starch
- Extended holding performance keeps fries hot, crisp and delicious twice as long as conventional fries
- Less waste means greater yields, more profits



Peeled and skin-on varieties.



1/4 Shoestrings
(S30, S34)

Also available:
1/4 Oven Shoestrings
(S14)



5/16 Thin Regular Cut
(S35)



3/8 Regular Cut (S57)

Also available:
7/16 Thick Regular Cut
(S0049)



3/16 Juliennes (S01)
Skin-On

Also available:
1/4 Shoestrings (S53)
Skin-On



5/16 Thin Regular Cut
(S12, S0003)
Skin-On

Also available:
3/8 Regular Cut (S19)
Skin-On



Trim Fries (S13)
Skin-On



5/16 Thin Crinkle Cut
(S0022)



Twister Fries® (S0010)



CrissCut® Fries (S15)
Skin-On

Stealth® Fries



PRODUCT SPECIFICATIONS

Product Name	Item No.	Pack Size	Ship Wt.	PRODUCT PREPARATION		
				Method	Temperature	Time (Minutes)
STEALTH® FRIES						
Twister Fries®	S0010	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2½ - 3 8 - 12
Oven Shoestrings	S14	6/4.5 lb (2.0 kg)	29 lb (13.2 kg)	Deep Fry Convection Oven Conventional Oven Impingement Oven	345-350°F (174-177°C) 400°F (205°C) 400°F (205°C) 450°F (230°C)	2½ - 2¾ 8 - 11 18 - 20 5 - 6
Shoestrings	S30	6/6 lb (2.7 kg)	38.5 lb (17.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2½ - 2¾ 7 - 10
Shoestrings	S34	6/4.5 lb (2.0 kg)	29 lb (13.2 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2½ - 2¾ 7 - 10
Thin Regular Cut	S35	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2½ - 2¾ 8 - 10
Regular Cut	S57	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	3 - 3½ 8 - 11
Thick Regular Cut	S0049	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	3 - 3½ 9 - 12
Thin Crinkle Cut	S0022	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2½ - 3 8 - 12
STEALTH® FRIES SKIN-ON						
Juliennes	S01	6/4 lb (1.8 kg)	26 lb (11.8 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2 - 2½ 7 - 9
Shoestrings	S53	6/6 lb (2.7 kg)	38.5 lb (17.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2½ - 2¾ 7 - 10
Thin Regular Cut	S12	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2¾ - 3¼ 8 - 11
Thin Regular Cut	S0003	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2¾ - 3¼ 8 - 11
Trim Fries	S13	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2¾ - 3 8 - 11
CrissCut® Fries	S15	6/4.5 lb (2.0 kg)	29 lb (13.2 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	2¾ - 3 9 - 11
Regular Cut	S19	6/5 lb (2.3 kg)	32 lb (14.5 kg)	Deep Fry Convection Oven	345-350°F (174-177°C) 400°F (205°C)	3 - 3½ 9 - 12

Get the fry that gives you a clear advantage. Contact your Lamb Weston representative or visit lambweston.com today.



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