

Sweet Things®

Lamb Weston®
SEEING POSSIBILITIES IN POTATOES

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
- **Broadest 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

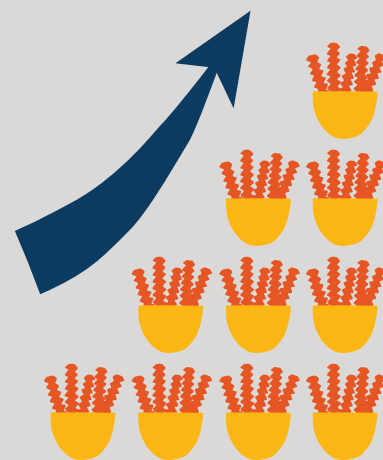
57%

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%

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




Sweet Potato Fries are still growing
...up **+2.6%** in the U.S.**



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



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.

 = Crispier and better hold time
* LW Proprietary amplifRY, 2015
** PotatoTrack 12 mo. period ending June 2015

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.

76%

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

* Source: LW Proprietary ampliFry, 2015

Sweet.



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



Juliennes (L0095) Trim Fries (L8000)
 Regular Cuts (L0092) Platter Fries® (L8100)
 Chef Cut (L0100)



Vanilla Sugar (L0089)



Crinkle Cuts (L0084)



CrissCut® Fries (L0090)



Mini Tater Puffs® (L0094)



Roasted Tri-Cut Dices (33230)



Alexia® Tri-Cut Medley (AX508)



Original Mashed (M0007)

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)



WaveLength Fries®

(L0082)



Crinkle Slices

(L0098)



CrispyCubes®

(L0099)

60%
prefer a savory
sweet potato profile.†

† Moskowitz & Jacobs Market Research, Inc.
Market Research and the Institute for Perception, 2011



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.

Vegetarian option: replace meat with pinto beans.































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.

For recipes visit: lambweston.com/recipe

PRODUCT SPECIFICATIONS

Product Name	Item No.	Cut Size	Pack Size	Ship Wt.	PRODUCT PREPARATION		
					Method	Temperature	Time (Minutes)
SWEET							
Roasted Tri-Cut Dices	 33230	1/2 Tri-Cut Dices	1/40 lbs. (18.14 kg.)	42.5 lbs. (19.28 kg.)	Deep Fry Convection Oven Conventional Oven Impingement Oven	345-350°F (174-177°C) 400°F (204°C) 450°F (232°C) 450°F (232°C)	2½ - 3 12 - 15 30 - 35 13 - 17
Alexia® Tri-Cut Medley	 AX508	1" Tri-Cut Dices	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Convection Oven Conventional Oven Impingement Oven Grill	400°F (204°C) 400°F (204°C) 450°F (232°C) 375°F (191°C)	15 - 20 25 - 30 15 - 20 12 - 15
Crinkle Cuts	 L0084	3/8 CC	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven Impingement Oven	345-350°F (174-177°C) 400-425°F (204-218°C) 400-425°F (204-218°C) 450°F (232°C)	2½ - 3 10 - 14 25 - 35 12 - 16
Vanilla Sugar Fries	 L0089	5/16 RC	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	350°F (177°C) 400°F (204°C) 400°F (204°C)	1½ - 2½ 10 - 12 20 - 25
CrissCut Fries®	 L0090		5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	1¾ - 2¼ 7 - 9 18 - 20
Thin Regular Cuts	 L0091	5/16 RC	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	350°F (177°C) 400°F (204°C) 400°F (204°C)	2 - 2½ 10 - 12 25 - 30
Regular Cuts	 L0092	3/8 RC	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	350°F (177°C) 400°F (204°C) 400°F (204°C)	2 - 2¾ 8 - 13 15 - 30
Mini Tater Puffs®	 L0094	Formed 3/4 Round	6/2.5 lbs. (1.13 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	2¼ - 2¾ 9 - 14 27 - 32
Juliennes	 L0095	3/16 SS	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry	350°F (177°C)	1¾ - 2¼
Chef Cut	  L0100	7/16	5/3 lbs. (1.36 kg.) bags	17 lbs. (7.7 kg.)	Deep Fry	350°F (177°C)	2½ - 2¾
Trim Fries	 L8000	1/4 x 3/8	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	1¾ - 2¼ 8 - 10 15 - 25
Platter Fries®	 L8100	1/4 x 1/2	5/3 lbs. (1.36 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	2¼ - 2¾ 8 - 12 15 - 25
Mashed Original	  M0007		12/2 lbs. (0.90 kg.)	26 lbs. (11.8 kg.)	Boil-in-Bag Microwave Steamer	Med - High	16 - 20 11 - 15 16 - 20
CROWD PLEASER							
Seasoned Concertinas®	  L0101	3/8 CC	3/5 lbs. (2.27 kg.) bags	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	2¼ - 2½ 10 - 12 21 - 25
Seasoned Platter Fries®	  L0103	1/4 x 3/8	3/5 lbs. (2.27 kg.) bags	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	2¼ - 2¾ 8 - 12 20 - 25
SAVORY							
WaveLength Fries®	  L0082	5/16 x 11/16	5/3 lbs. (1.36 kg.) bags	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	350°F (177°C) 400°F (204°C) 400°F (204°C)	2¾ - 3¼ 8 - 12 30 - 35
Seasoned RibCut® Fries	 L0097	3/8 x 3/4	3/5 lbs. (2.27 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	350°F (177°C) 400°F (204°C) 400°F (204°C)	2¾ - 3¼ 8 - 12 30 - 35
Crinkle Slices	  L0098	5/16	5/3 lbs. (1.36 kg.) bags	17 lbs. (7.7 kg.)	Deep Fry	350°F (177°C)	2½
CrispyCubes®	  L0099	Cubes	3/5 lbs. (2.27 kg.)	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Grill	350°F (177°C) 400°F (204°C) 400°F (204°C)	2¾ 10 10 - 12
Seasoned Trim Fries	  L0102	1/4 x 3/8	3/5 lbs. (2.27 kg.) bags	17 lbs. (7.7 kg.)	Deep Fry Convection Oven Conventional Oven	345-350°F (174-177°C) 400°F (204°C) 400°F (204°C)	2 - 2½ 8 - 10 20 - 25

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

Meet the demand. Contact your Lamb Weston Sweet Things® expert or visit lambweston.com today for further details and samples.

