



SWEET POTATOES



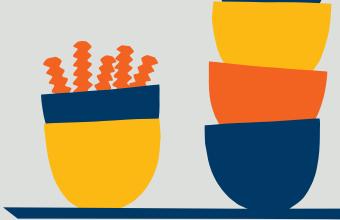
DEMAND FOR SWEET POTATOES IS STACKING UP

Sweet potatoes are so popular, they've increased menu penetration by 23% since 2014.1

62% of US consumers are interested in sweet potato fries.² Seems people can't get enough of them.

Keep things sweet

A great alternative to traditional fries, our Sweet Things™ sweet potatoes offer the broadest sweet potato line you'll find.



As for quality, taste and consistency, operators rank Lamb Weston highest in overall performance.³

Hungry for more?

SWEET POTATOES ON THE MENU = MORE FRIES SOLD!

58% of customers would order fries more often if they had a choice of traditional and sweet potato fries.⁴ More fries, more profits.



CRISPY CRAVINGS

Consumers rate crispiness as a key attribute of their 'perfect fry' and Lamb Weston offers seven crispier sweet potato fry options.



GOOD CHOICE

Customers love variety. With interesting toppings and flavors, sweet potato products bring the versatility customers demand. And then some!



¹ Datassential US Menu Trends, 2017 Datassential, Lamb Weston Research, 2017

³ Datassential LW brand tracker 2017 ⁴ Datassential, Lamb Weston Research, 2017



Sweet Things® clear coat fries

Our invisible coating has no battered appearance and creates longer hold times and greater crunch. Pretty sweet, huh?



- Lamb Weston's product line exclusively focused on sweet potato products
- Broad line of sweet, savory and crowd-pleasing sweet potato products to meet demand for variety







(L0092)















Sweet Things® 1/4" x 1/2" Platter Fries® (L8100)



Sweet Things[®] seasoned fries

A choice of sweet and savory seasoning, to please every sweet potato palate.







Sweet Things® Seasoned (L0103)



Sweet Things®
Seasoned Concertina





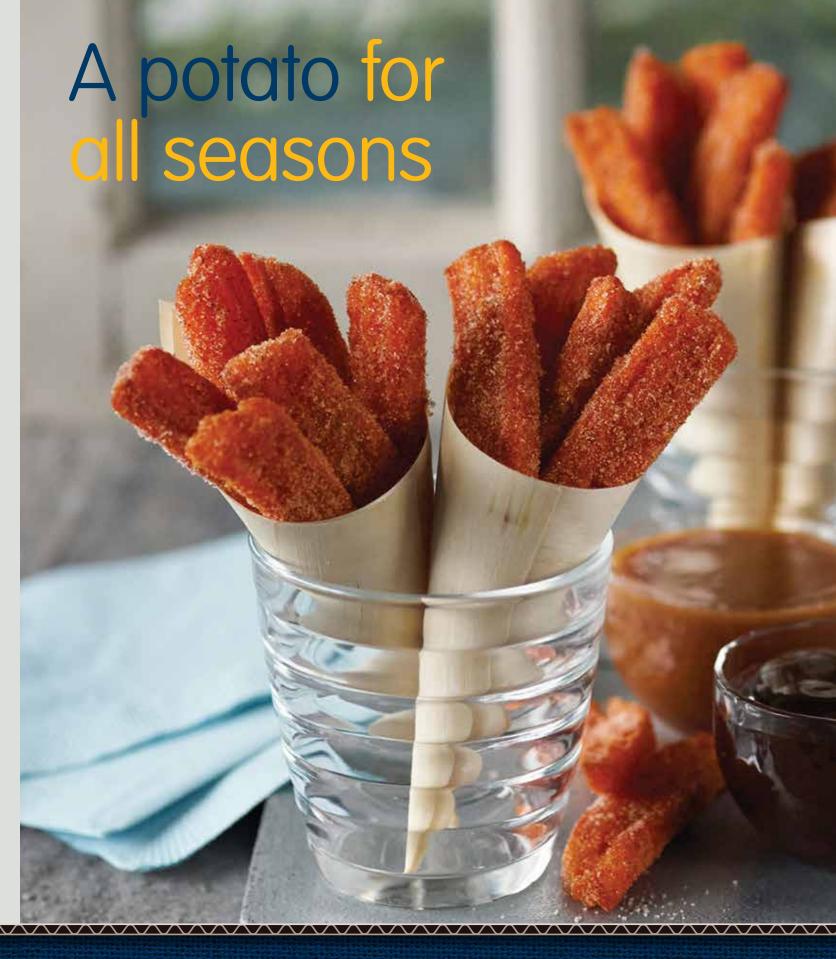
Sweet Things® Savory Seasoned (L0097)



Sweet Things® Savory Seasoned (L0082)









Sweet Things[®] formed, dices & mashed

Sweet potatoes are a great alternative to traditional potato products. No matter how your consumers want them, we've got a little sweet potato something for everyone.



weet Things® Inini Tater Puffs® (L0094)



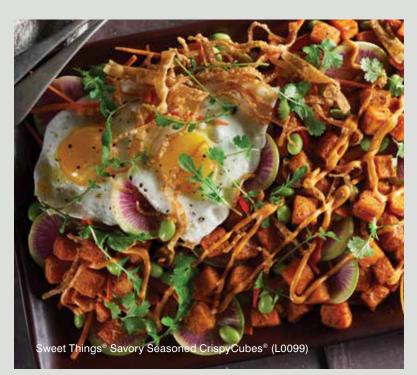
Sweet Things®
Savory Seasoned CrispyCubes®
(L0099)



Sweet Things® 1/2" Roasted Tri-Cut Dices (33230)



Sweet Things®
Original Mashed (M0007)





Product Specifications

| Primary Brand | Cut Size | Product Name | Item No. | Grade | Size | Weight | Method | Time (Min) | Temp (F/C) |
|--------------------|------------|----------------------------|----------|-------|------|--------|-------------------|---------------|------------------------------|
| SWEET POTATO | STRAIGHT C | UT FRIES | | | | | | | |
| CLEAR COAT | | | | | | | | | |
| 3/16" Juliennes | | | | | | | | | |
| Sweet Things® | 3/16" | Juliennes | L0095 | LA | 5/3 | 17 | Deep Fry | 1-3/4 – 2-1/4 | 345 - 350°F / 174 - 177°C |
| 3/8" Regular Cut | | | | | | | | | |
| Sweet Things® | 3/8" | Regular Cut | L0092 | XL | 5/3 | 17 | Deep Fry | 2 – 2-3/4 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 27 – 32 | 400°F / 205°C |
| | | | | | | | Convection Oven | 9-14 | 400°F / 205°C |
| 5/16" Regular Thin | Cut | | | | | | | | |
| Sweet Things® | 5/16" | Thin Regular Cut | L0091 | XL | 5/3 | 17 | Deep Fry | 2 – 2-1/2 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 25-30 | 400°F / 205°C |
| | | | | | | | Convection Oven | 10-20 | 400°F / 205°C |
| Trim Fries | | | | | | | | | |
| Sweet Things® | 1/4 x 3/8" | Trim Fries | L8000 | LF | 5/3 | 17 | Deep Fry | 1-3/4 - 2-1/4 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 15-25 | 400°F / 205°C |
| | | | | | | | Convection Oven | 8-10 | 400°F / 205°C |
| Platter Fries® | | | | | | | | | |
| Sweet Things® | 1/4 x 1/2" | Platter Fries® | L8100 | LF | 5/3 | 17 | Deep Fry | 2-1/4 - 2-3/4 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 15 – 25 | 400°F / 205°0 |
| | | | | | | | Convection Oven | 8-12 | 400°F / 205°C |
| 7/16" Chef Cut | | | | | | | | | |
| Sweet Things® | 7/16" | Chef Cut | L0100 | XL | 3/5 | 17 | Deep Fry | 2-1/2 - 2-3/4 | 345 - 350°F / 174 - 177°C |
| SEASONED | | | | | | | | | |
| 5/16" Regular Thin | Cut | | | | | | | | |
| Sweet Things® | 5/16" | Vanilla Sugar | L0089 | LA | 5/3 | 17 | Deep Fry | 1-1/2 - 2-1/2 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 20-25 | 400°F / 205°C |
| | | | | | | | Convection Oven | 10-12 | 400°F / 205°0 |
| Platter Fries® | | | | | | | | | |
| Sweet Things® | 1/4 x 1/2" | Seasoned Platter Fries® | L0103 | LF | 3/5 | 17 | Deep Fry | 2-1/4 - 2-3/4 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 20-25 | 400°F / 205°C |
| | | | | | | | Convection Oven | 8-12 | 400°F / 205°C |

| Primary Brand | Cut Size | Product Name | Item No. | Grade | Size | Weight | Method | Time (Min) | Temp (F/C) |
|-------------------|-----------------------|--------------------------------------|----------|-------|-------|--------|-------------------|---------------|------------------------------|
| SWEET POTATO | CRINKLE CU | JT FRIES | | | | | | | |
| CLEAR COAT | | | | | | | | | |
| 3/8" Crinkle Cut | | | | | | | | | |
| Sweet Things® | 3/8" | Crinkle Cut | L0084 | LF | 5/3 | 17 | Deep Fry | 2-1/4 – 2-3/4 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 21-25 | 400°F / 205°0 |
| | | | | | | | Convection Oven | 10-12 | 400°F / 205° |
| | | | | | | | Impingement | 8-10 | 450°F / 230° |
| SEASONED | | | | | | | | | |
| 3/8" Crinkle Cut | | | | | | | | | |
| Sweet Things® | 3/8" | Seasoned Concertinas® | L0101 | LF | 3/5 | 17 | Deep Fry | 2-1/4 – 2-1/2 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 21-25 | 400°F / 205° |
| | | | | | | | Convection Oven | 10-12 | 400°F / 205° |
| RibCut® | | | | | | | | | |
| Sweet Things® | | Savory Seasoned RibCut® Fries | L0097 | LF | 3/5 | 17 | Deep Fry | 2-3/4 - 3-1/4 | 345 - 350°F 174 - 177°C |
| | | | | | | | Conventional Oven | 22-27 | 400°F / 205° |
| | | | | | | | Convection Oven | 11-14 | 400°F / 205° |
| Wavelength Fries® | | | | | | | | | |
| Sweet Things® | | Savory Seasoned WaveLength Fries® | L0082 | LF | 3/5 | 17 | Deep Fry | 3 – 3-1/2 | 345 - 350°F 174 - 177°C |
| | | | | | | | Conventional Oven | 32-35 | 400°F / 205° |
| | | | | | | | Convection Oven | 10-12 | 400°F / 205° |
| SWEET POTATO | CRISSCUT® | FRIES | | | | | | | |
| CLEAR COAT | | | | | | | | | |
| Sweet Things® | | CrissCut® Fries | L0090 | | 5/3 | 17 | Deep Fry | 1-3/4 – 2-1/4 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 18 – 20 | 400°F / 205° |
| | | | | | | | Convection Oven | 7-9 | 400°F / 205° |
| OTHER SWEET F | POTATO ITEM | IS | | | | | | | |
| Sweet Things® | | Mini Tater Puffs® | L0094 | | 6/2.5 | 17 | Deep Fry | 2-1/4 – 2-3/4 | 345 - 350°F / 174 - 177°C |
| | | | | | | | Conventional Oven | 18-25 | 400°F / 205° |
| | | | | | | | Convection Oven | 9-12 | 400°F / 205° |
| Sweet Things® | 3/4" x 1/4" x 1/2" | Savory Seasoned CrispyCubes® | L0099 | | 3/5 | 17 | Deep Fry | 2-1/4 - 2-3/4 | 345 - 350°F 174 - 177°C |
| | | | | | | | Conventional Oven | 22-25 | 400°F / 205° |
| | | | | | | | Convection Oven | 10-12 | 400°F / 205° |
| Sweet Things® | 1/2" | Roasted Tri-Cut | 33230 | | 1/40 | 42 | Conventional Oven | 30-35 | 400°F / 205° |
| | | Dices | | | | | Convection Oven | 13-17 | 450°F / 230° |
| Sweet Things® | · | Original Mashed | M0007 | | 12/2 | 26 | Microwave | 14-16 | Med-High |
| | | | | | | | Boil | 18-20 | |
| | | | | | | | Steam Cabinet | 18-20 | |

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From the back of our house to the back of yours, we're on the case so you never think twice about perfect potatoes.

Visit LambWeston.com to learn more.

