





Colossal Crisp™ Steak Cut Fries (9819) is a chunky 18mm x 9mm cut coated in a unique batter, which gives you that extra flavourful crunch and greater holding time. Its wide, flat cut also provides excellent plate coverage versus traditional straight cut fries, which can lead to a lower cost per plate serving.

An all time favourite... Just crunchier!

Made from premium potatoes, for a light, fluffy texture, exceptional potato flavour and great heat retention from the unique crunchy batter.



Steak cut, thicker fries are most

preferred in Australia!*



Steak Cut, Thicker Fries

With the high_{est} consumer purchase intent

20% Sweet Potato



Colossal Crisp™ Steak Cut Fries (18mm x 9mm)

Product Name	Cut Size	Codes			Cases /	Case	Product Preparation		
		Markwell Foods	Lamb Weston	Pack Size	Pallet	Weight	Method	Temp	Time (Min)
Colossal Crisp [™] Steak Cut Fries	18mm x 9mm	9819	X6005	6 x 2.26kg	36	13.6kg	Deep Fry	174 – 177°C	4 - 4:30



100% canola oil



Colossal Crisp™ Steak Cut Fries (18mm x 9mm) X6005

Light crispy flavour with a tender, crunchy bite. Golden brown appearance with a heavy coating to ensure crispiness and extended hold time periods.





of Australians would sometimes choose a restaurant based on the fries it serves. Out of which 14% will always choose a restaurant based on the fries it serves.*

Lamb Weston Colossal Crisp™ Steak Cut Fries is crispier and more flavourful vs other leading brands.**



To learn more, contact a sales representative from Markwell Foods, New Zealand Agent for Lamb Weston®

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- * Lamb Weston Proprietary Fry AAU Study, Australia: Sep. 2017
- ** Lamb Weston Fry Sensory Study, Australia: May 2018

