

HOW LINEAGE HANDLES FRENCH FRIES FOR OUR CUSTOMER FROM FIELD TO FRY BASKET

LINEAGE'S NETWORK: ROOTED IN THE PACIFIC NORTHWEST

A french fry's journey can begin in the Columbia Basin Province of the U.S., a leading potato growing region, where Lineage has 9 warehouses within 100-mile radius. Prior to processing the french fries, the potatoes are harvested and stored in humidity-controlled cellars.



Approx. **46.8B** lbs of potatoes are produced in the US every year – that can fill over **585K** truckloads!

PREPPING FOR TRANSPORT TO A LINEAGE FACILITY

The processed french fries are packaged, palletized, and prepared for shipment to a nearby conventional or automated Lineage cold storage facility in Washington.



PRECISION AUTOMATED COLD STORAGE AND ORDER FULFILLMENT

Upon arrival at the our facility, the pallets are sorted and put away leveraging the facility's automated technology, Lineage Eye. Once an order is placed within Lineage Link®, Lineage's automated technology selects the correct pallets per the order details to be exported or shipped domestically.



SECURING ENTRY FOR GLOBAL EXPORT

Behind the scenes, Lineage's freight forwarding and customs brokerage teams coordinate and prepare the export clearance documentation, space on the vessel, and schedule drayage for the French fries to be transported to the Port of Lading.



Lineage's U.S. french fry inventory averages **240M** lbs. According to the Washington State University Potato Research Lab, the average person eats **~30lbs** of french fries a year.

SERVING UP FRENCH FRIES BY WAY OF LAST MILE SHIPPING

For orders of domestic shipping, the Lineage Richland, WA team stage the palletized french fries based on their foodservice distribution center order and load them into a temperature-controlled truck for last mile shipping. Once the French fries arrive at their destination, they are ready to be prepared and served hot and crispy.

