# McCAIN® OVATIONS® REDUCED SODIUM CRINKLE CUT FRENCH FRIES SKU: MCF03761 Pack Size: 6/3.00 LB





## **Nutritional Information**

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| Nutrition  | Facts  |
|--|--|
| about 230 servings per container   |  |
| Serving Size   | 2.07 oz (59g)  |
| Amount Per Serving   |  |
| Calories   | 80   |
|  | % DV*  |
| Total Fat 3g   | 4 %  |
| Saturated Fat 0g   | 0 %  |
| Trans Fat 0g   |  |
| Polyunsaturated Fat 1.5g   |  |
| Monounsaturated Fat 1g   |  |
| Cholesterol Omg  | 0 %  |
| Sodium 25mg  | 1 %  |
| Total Carbohydrates 14g  | 5%   |
| Dietary Fiber < 1g   | 4 %  |
| Total Sugars < 1g  |  |
| Includes 0g Added Sugars   | 0 %  |
| Protein < 1g   |  |
| Vitamin D 0m.co  | 0 %  |
|  |  |
| Calcium 10mg   | 0 %  |
| Iron 0.2mg   | 0 %  |
| Potassium 180mg  | 4 %  |
| * The % Daily Value (DV) tells you how much a nu<br>contributes to a daily diet. 2,000 calories a day is u | trient in a serving of food<br>sed for general nutrition advice. |

#### **Ingredient and Contains Statement**

Ingredients: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrin, Dextrose, Extractive of Paprika (color), Extractive of Turmeric (color), Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Pea Fiber, Pea Protein, Potato Starch - Modified, Rice Flour, Sodium Acid Pyrophosphate Added To Maintain Color, Xanthan Gum.

## Shelf Life / Storage

Best if used before 730 days from date of manufacture, when stored at 0°F/-18°C or below.

This information is true and correct as of: 11/28/2024

Laray Hilpetrick

Darcy Kilpatrick - McCain NA Research and Development

| General Information            |       |                           |     |
|--------------------------------|-------|---------------------------|-----|
| Country of Origin:             | USA   | "Smart Snack" qualified?  | Yes |
| Religious<br>Certification(s): | Halai | "Buy American" qualified? | Yes |

| Product Formulation Credits   |                                    |   |   |
|---|------------------------------------|---|---|
| McCain Equivalent per   | Bag                                |   |   |
| FBG serving sizes adjusted to accommodate seasoning which is not part of the serving. |                                    |   |   |
| McCain Purchase Unit  | USDA Servings<br>per Purchase Unit | USDA Serving Size<br>per Meal<br>Contribution | McCain Purchase Units for<br>100 Servings |
| 5 Pounds  | 38.72                              | 1/2 cup cooked<br>vegetable                   | 2.58                                      |

| McCain Equivalent per Case  |                                    |   |   |  |
|---|------------------------------------|---|---|--|
| FBG serving sizes adjusted to accommodate seasoning which is not part of the serving. |                                    |   |   |  |
| McCain Purchase Unit  | USDA Servings<br>per Purchase Unit | USDA Serving Size<br>per Meal<br>Contribution | McCain Purchase Units for<br>100 Servings |  |
| 30 Pounds (6 Bags per<br>Case)  | 232.31                             | 1/2 cup cooked<br>vegetable                   | 0.43                                      |  |

| Description of<br>Creditable Ingredients<br>per FBG | Oz. per Raw<br>Portion of<br>Creditable<br>Ingredient** | Multiply | FBG<br>yield/Servings/<br>Unit | Creditable<br>Amount* |
|---|---|----------|--------------------------------|-----------------------|
| Potato, FF, Frozen,<br>CC, Low                      | 1.98 oz by weight                                       | х        | 16.2/16                        | 2.00                  |
|   |   |          | 2.00                           |                       |

\* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.07 oz of McCain fries.

## **Preparation Instructions**

Convection Oven: Preheat oven to 425° F. Spread frozen fries evenly on a shallow baking pan. Bake for 9 - 13 minutes, turning once for uniform cooking. Impingement Oven: Preheat oven to 425°F. Place frozen fries in a single layer on a shallow baking pan. Bake 8 to 10 minutes.