

HARD TO CHOOSE

With this unique set of cuts, picking just one will be a challenge.

Product Information		Packaging			Preparation		
Code Number	Product Description	Case Pack	Case Wt. (lb.)		Cooking Method	Temp °F	Time Minutes
			Net	Gross			
MCF05074	McCain® Harvest Splendor® Sweet Potato Cross Trax®	6/2.5-lb.	15	16.5	Deep Fry	350	2¼ – 2¾
					Convection	425	28 – 30
MCF04965	McCain® Harvest Splendor® Sweet Potato Maxi Fries ¼" x ½" XL	6/2.5-lb.	15	16.3	Deep Fry	350	2¾ – 3¼
					Convection	425	28 – 32
MCF05004	McCain® Harvest Splendor® Sweet Potato Slim Fries ½" x ¾" XL	6/5-lb.	30	32	Deep Fry	350	2½ – 3
					Convection	425	27 – 29
MCF04566	McCain® Harvest Splendor® Sweet Potato Deep Groove Crinkle Fries ⅞" XL	6/2.5-lb.	15	16.4	Deep Fry	350	2¼ – 2¾
					Convection	425	28 – 32
MCF04712	McCain® Harvest Splendor® Sweet Potato Thin Ridge 10-Cut Wedges	6/2.5-lb.	15	16.3	Deep Fry	350	3¾ – 4¼
					Convection	425	28 – 32
MCF03731	McCain® Harvest Splendor® Sweet Potato Thin Fries ⅝" XL	6/2.5-lb.	15	16.3	Deep Fry	350	2¾ – 3¼
					Convection	425	34 – 38
MCF03725	McCain® Harvest Splendor® Sweet Potato Regular Fries ¾" XL	6/2.5-lb.	15	16.3	Deep Fry	350	3 – 3½
					Convection	425	32 – 34



Find out more about guests' favorite sweet potato fries, and download the Harvest Splendor Recipe Book to get full recipe ideas that sweeten your menu potential at:
www.McCainUSAFoodservice.com/Brand/HarvestSplendor



SWEET SUCCESS

ALL OVER

THE MENU

Sweeten your menu, strengthen your business.
 Harvest Splendor® Sweet Potatoes offer a simple opportunity:
 grow your profits all over the menu all day long.



EASY TO LOVE

We know the desire for variety and healthier options continues to make sweet potato fries a popular choice for guests. We also know that orders with sweet potatoes earn you more profit each visit.¹

So how do you make the most of sweet potatoes?

By offering the sweet potatoes guests love most—the ones with the best flavor, the best crunch and longer hold time—you can spread the love all over your menu.

1 SWEET FLAVOR

The naturally sweet flavor, vibrant color and crispness of *Harvest Splendor*® Sweet Potatoes appeals to guests, while the hold time can stand up to your back-of-house needs.



2 SWEET VERSATILITY

From lamb chops to salmon, kimchi to street tacos, *Harvest Splendor* Sweet Potatoes can complement flavors across the menu and in a variety of applications.



3 SWEET PROFITS

Use the enticing combination of *Harvest Splendor* Sweet Potatoes and a signature dipping sauce to get guests trading up their sides for serious profits.



EASY TO MENU

With the exceptional flavor and crispness guests love, *Harvest Splendor* Sweet Potatoes attract attention and bring distinctive taste across the menu, throughout the day.



MAXI-CUT SWEETS WITH GARDEN SLAW

A fresh and tangy take on down-home slaw complements the new style of a southern staple: tender, wide-cut sweet potato fries.

Total Plate Cost**	Menu Price	Potential Profit
\$0.90	\$3.99	\$3.09



FISH & SWEET POTATO CHIPS

Golden-battered fish fillets pair up with crispy sweet potato fries and a side of malt vinegar aioli for a delicious twist on this old English classic.

Total Plate Cost**	Menu Price	Potential Profit
\$3.09	\$8.99	\$5.90

EASY TO EARN

Not only do they add variety, sweet potato fries generate more profit than traditional fries. Consider just how much more you could make by upgrading orders to *Harvest Splendor*® Sweet Potato Fries:



🍷 If you sell **50,000 ORDERS** of fries in a year...

⬆️ ...and **UPGRADE 15%** of those orders to *Harvest Splendor* fries...

💰 ...you'll **EARN \$7,800 MORE** per year!*

SIGNATURE SAUCE, SERIOUS PROFIT

How do you encourage guests to make the leap from same old to sweet? Kick ketchup to the curb. When they see your sweet fries come with a signature sauce, you'll tip their curiosity into action. Use any of these simple sauce ideas to excite their taste buds:



Cucumber-Dill Greek Yogurt



Green Goddess Dressing



Black Sesame Ranch



Spicy Thai Peanut Sauce

- Curry Aioli with Cumin
- Honey Sesame Seed Sauce

- 5-Peppercorn Mayo
- Kale-Pecan Pesto

- Grilled Onion Horseradish Sauce
- Alabama White Barbecue Sauce

- Apricot-Bacon Dip
- Cilantro-Coconut Milk

RECIPES FOR SWEET SUCCESS

Find recipe inspiration for small plates, pairings, shareables and more in the *Harvest Splendor* recipe book.

Download here: www.McCainUSAFoodservice.com/Brand/HarvestSplendor



SWEET-CUTERIE BOARD

Crispy, tender sweet fries served with sliced sausage and house-selected cheeses with spicy peanut dipping sauce and 5-peppercorn mayo.

Total Plate Cost**	Menu Price	Potential Profit
\$3.35	\$10.99	\$7.64



LEBANESE SWEETS

Savory Middle Eastern herbs play nicely against the sweet crispiness of classic-cut sweet potato fries and the cool freshness of the cucumber-dill yogurt dip.

Total Plate Cost**	Menu Price	Potential Profit
\$1.45	\$4.99	\$3.54

¹NPD Crest year ending April 2015.

*7,500 sweet potato servings at \$1.04 profit per serving with \$1.49 upcharge and \$.45 incremental cost per serving.
**Based on approximate total plate food costs including average distributor markup.