

# REDSTONE CANYON® FRIES



**NEW**  
AND  
**IMPROVED!**

## SECOND FRY, FIRST CHOICE.

New and improved *McCain® Redstone Canyon® Fries* deliver a striking plate presence and seasoned flavor that restaurant guests told us they like better than ever.\*

McCain Redstone Canyon Skin-On Spiral Fries MCL03622

\*McCain Proprietary Study, Dec. 2016





# Let McCain® Redstone Canyon® Elevate Your Menu

These red-battered seasoned fries are savory and visually striking next to any menu item, making meals more distinctive and memorable. Increase check averages with this premium fry upgrade that gets noticed.

**1 Improved Visual Appeal**  
 Guests like the new appearance of these fries better than before<sup>1</sup>.

**2 Better Overall Flavor**  
 A unique blend of seasonings delivers well-balanced flavor in every bite. Restaurant guests say *McCain Redstone Canyon* fries provide better overall flavor than our previous fry<sup>2</sup>.

**3 More Crispy**  
 Our improved savory seasoned fry is rated as being crispier than before<sup>3</sup>; so you know the fries deliver the crispness your guests expect.



### Beer Cheese Soup Wedges

Thick, red-battered wedge fries served with a hearty, steaming bowl of rich cheddar ale soup.

McCain Redstone Canyon Skin-On Regular 8-Cut Wedges MCX03626

TOTAL PLATE COST*	MENU PRICE	POTENTIAL PROFIT
\$1.32	\$4.99	\$3.67



### Moules & Rouge Frites

Beer-steamed blue mussels served over crispy red-battered fries. Topped with chopped herbs and a drizzle of chipotle butter.

McCain Redstone Canyon Skin-On Regular Fries 3/8" XL MCX03621

TOTAL PLATE COST*	MENU PRICE	POTENTIAL PROFIT
\$1.88	\$8.99	\$7.11

Product Information						Packaging			Preparation		
Distributor Code	Code Number	Product Description	Fry Length	Finished Cut Size	Skin On	Case Pack	Case Wt. (lb.)		Cooking Method	Temp °F	Time Minutes
							Net	Gross			
	MCX03620	McCain Redstone Canyon Skin-On Thin Fries 5/16" XL	XL	5/16"	Yes	6/5 lb.	30	31.801	Deep Fry	350	2-1/2 to 3
									Convection	425	8 to 12
	MCX03621	McCain Redstone Canyon Skin-On Regular Fries 3/8" XL	XL	3/8"	Yes	6/5 lb.	30	31.616	Deep Fry	350	3 to 3-1/2
									Convection	425	9 to 13
	MCL03622	McCain Redstone Canyon Skin-On Spiral Fries	NA	Spiral	Yes	6/4 lb.	24	25.705	Deep Fry	350	2-1/2 to 3
									Convection	425	10 to 14
	MCL03623	McCain Redstone Canyon Skin-On Waffle Fries	NA	Waffle	Yes	6/4.5 lb.	27	28.891	Deep Fry	350	2-1/4 to 2-3/4
									Convection	425	10 to 14
	MCX03627	McCain Redstone Canyon Skin-On Thin 10-Cut Wedges	NA	10-Cut Wedge	Yes	6/5 lb.	30	31.549	Deep Fry	350	3-1/4 to 3-3/4
									Convection	425	9 to 13
	MCX03626	McCain Redstone Canyon Skin-On Regular 8-Cut Wedges	NA	8-Cut Wedge	Yes	6/5 lb.	30	31.555	Deep Fry	350	3-1/2 to 4
									Convection	425	10 to 14
	MCX03625	McCain Redstone Canyon Skin-On Thick 6-Cut Wedges	NA	6-Cut Wedge	Yes	6/5 lb.	30	31.524	Deep Fry	350	4-1/4 to 4-3/4
									Convection	425	12 to 15
	1000000726	McCain Redstone Canyon Skin-On Extra Thick 4-Cut Wedges	NA	4-Cut Wedge	Yes	6/5 lb.	30	31.6	Deep Fry	350	3-1/4 to 4
									Convection	425	18 to 20
	MCL03624	McCain Redstone Canyon Skin-On Hash Brown Cubes 3/4" x 1" x 5/8"	NA	Cube	Yes	6/5 lb.	30	31.59	Deep Fry	350	3 to 3-1/2
									Convection	425	12 to 14
									Griddle	350	13 to 16

To learn more, ask your McCain Sales Representative or visit [www.McCainUSAFoodservice.com](http://www.McCainUSAFoodservice.com)



<sup>1</sup>McCain Proprietary Study, Dec. 2016

<sup>2</sup>Based on approximate total plate food costs, including average distributor markup.

SSH808 ©2017 McCain Foods USA, Inc. The trademarks herein are owned by or used under license by McCain Foods Limited or by one of its subsidiaries.