

THEY STAY CRISP

FOR UP TO 30 MINUTES?

SURE DO.



Currently, 38% of restaurant sales come from takeout and delivery orders.¹ And with these orders, fries are 10% more common than in the restaurant.² Make a good first impression with *McCain® SureCrisp™*—the consumer-preferred fry that stays crispy up to 30 minutes³—for sure performance and satisfaction at your restaurant or away.



THE SURE WINNER FOR CRISPNESS.

1 Fresh on the Plate:
5 minutes out of the fryer*



2 From First Bite to Last:
20 minutes away from heat*



3 Mile after Mile:
30 minutes off-premise*



Satisfy guests at your restaurant or away with **McCain® SureCrisp™** Fries—the clear-coat one-fry solution that stays crispy.

| Product Information | | | | | | | Packaging | | | Preparation | | |
|---------------------|-------------|--|------------|----------|----------|---------|-----------|----------------|--------|----------------|---------|----------------|
| Distributor Code | Code Number | Product Description | Fry Length | Cut Size | | Skin On | Case Pack | Case Wt. (lb.) | | Cooking Method | Temp °F | Time Minutes |
| | | | | Raw | Finished | | | Net | Gross | | | |
| | MCF05073 | McCain® SureCrisp™ Skin-On Julienne Fries 3/16" XL | XL | 1/4" | 3/16" | Yes | 6/5 lb. | 30 | 32.05 | Deep Fry | 350 | 2 to 2-1/2 |
| | | | | | | | | | | Convection | 425 | 7 to 11 |
| | MCF03786 | McCain® SureCrisp™ Shoestring Fries 1/4" PXL | PXL | 19/64" | 1/4" | No | 6/5 lb. | 30 | 31.726 | Deep Fry | 350 | 2-1/2 to 3 |
| | | | | | | | | | | Convection | 425 | 7 to 11 |
| 1000000709 | | McCain® SureCrisp™ Skin-On Shoestring Fries 1/4" PXL | PXL | 19/64" | 1/4" | Yes | 6/5 lb. | 30 | 31.77 | Deep Fry | 350 | 2-1/2 to 3 |
| | | | | | | | | | | Convection | 425 | 7 to 11 |
| | MCF03789 | McCain® SureCrisp™ Shoestring Fries 1/4"+ PXL | PXL | 5/16" | 1/4" | No | 6/5 lb. | 30 | 31.726 | Deep Fry | 350 | 2-1/2 to 3 |
| | | | | | | | | | | Convection | 425 | 7 to 11 |
| | MCF03790 | McCain® SureCrisp™ Thin Fries 5/16" PXL | PXL | 11/32" | 5/16" | No | 6/5 lb. | 30 | 31.753 | Deep Fry | 350 | 2-1/2 to 3 |
| | | | | | | | | | | Convection | 425 | 8 to 12 |
| | MCF03791 | McCain® SureCrisp™ Skin-On Thin Fries 5/16" PXL | PXL | 11/32" | 5/16" | Yes | 6/5 lb. | 30 | 31.753 | Deep Fry | 350 | 2-1/2 to 3 |
| | | | | | | | | | | Convection | 425 | 8 to 12 |
| | MCF03785 | McCain® SureCrisp™ Thin Fries 5/16"+ PXL | PXL | 3/8" | 5/16" | No | 6/5 lb. | 30 | 31.726 | Deep Fry | 350 | 3 to 3-1/2 |
| | | | | | | | | | | Convection | 425 | 9 to 13 |
| | MCF03788 | McCain® SureCrisp™ Regular Fries 3/8" PXL | PXL | 7/16" | 3/8" | No | 6/5 lb. | 30 | 31.692 | Deep Fry | 350 | 3 to 3-1/2 |
| | | | | | | | | | | Convection | 425 | 9 to 13 |
| | MCF03787 | McCain® SureCrisp™ Skin-On Regular Fries 3/8" PXL | PXL | 7/16" | 3/8" | Yes | 6/5 lb. | 30 | 31.801 | Deep Fry | 350 | 3 to 3-1/2 |
| | | | | | | | | | | Convection | 425 | 9 to 13 |
| | MCF03783 | McCain® SureCrisp™ Regular Crinkle Fries 3/8" PXL | PXL | 7/16" | 3/8" | No | 6/5 lb. | 30 | 31.597 | Deep Fry | 350 | 3 to 3-1/2 |
| | | | | | | | | | | Convection | 425 | 9 to 13 |
| 1000001354 | | McCain® SureCrisp™ Skin-On Waffle Fries | NA | Waffle | Waffle | Yes | 6/4.5 lb. | 27 | 28.78 | Deep Fry | 350 | 2-3/4 to 3-1/4 |
| | | | | | | | | | | Convection | 425 | 10 to 14 |

Discover your delivery sales potential with **McCain SureCrisp Fries** using the **DeliveReady™** Tool at <https://mccain.themobilecompany.com/>. Talk to your **McCain Sales Representative** to learn more.



*Technomic 2018: Next-Level Off-Premise

*NPD CREST YE November 2018

*Claims based on McCain Proprietary Quantitative Consumer Research, conducted by a 3rd party in October 2018. Consumers tested were 18-54 years old in four cities in CA, IL, NY and TX, who consider themselves regular users of fries in restaurants. Products tested were 3/8" (cooked measurement) straight cut fries for both McCain® SureCrisp™ and nationally branded clear coat competitors in a blind tasting. All items were prepared in accordance with manufacturer cooking instructions. Testing scenarios were 5 minutes out of a fryer, 20 minutes off heat on a plate, and 30 minutes off heat in a delivery setting (product in a fry sleeve, placed in a paper bag and then inside of a closed insulated bag). Conditions for actual delivery vary by delivery driver protocol, distance and climate.

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