

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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