



MCCAIN[®] SURECRISP[™] CRINKLE FRIES 3/8" PXL

Lightly coated to perfection,, *McCain[®] SureCrisp[™]*
3/8" PXL Crinkle fries offer a natural appearance and
a coating that maintains crispness for up to 30
minutes.

PRODUCT DETAILS

GENERAL

Pack Size: 6/5 lb

Accept Days (Best Used By): 730

Servings size: 3 oz (85g)

Servings per container: 160

CASE CONFIGURATION

Unit Net Weight: 5 lb

Units Per Case: 6

Net Weight Case: 30 lb

Gross Weight Case: 31.5 lb

Case Cube: 1.278 f³

CASE DIMENSIONS:

Outside Width: 12 in

Outside Length: 16 in

Outside Height: 11.5 in

PALLET INFORMATION :

Cases Per Layer: 10

Layers Per Pallet: 7

Cases Per Pallet: 70

PRODUCT CODES

SKU: MCF03783

UPC: n/a

GTIN (Case): 10072714937832

PREPARATION

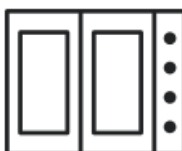
GENERAL CAUTIONS:

Product must be fully cooked for food
safety and quality. Cook from frozen state
using recommended time and
temperature. Always cook to light golden
color. Do not overcook! Not
recommended for cooking in a microwave
oven.



DEEP FRY

Instructions:
Fill basket half full
(1.5 lbs) with
frozen fries. Deep
fry @ 350°F for 3
to 3 1/2 minutes.



BAKE - CONVECTION

Instructions:
Preheat oven to
425°F. Spread
frozen fries evenly
on a shallow
baking pan. Bake
for 9 to 13
minutes, turning
once for uniform
cooking.

ADULT NUTRITION FACTS

Serving Size	100g
Amount Per Serving	
Calories	132
Total Fat 4.04g	
Saturated Fat 0.56g	
Mono Unsaturated Fat 1.64g	
Poly Saturated Fat 1.76g	
Trans Fat 0.06g	
Cholesterol 0mg	
Sodium 436mg	
Total Carbohydrate 23.9g	
Dietary fiber 2g	
Total Sugars 0.8g	
Added Sugars 0g	
Protein 1.66g	
Vitamin D 0mcg	
Calcium 11.6mg	
Iron 0.35mg	
Potassium 294mg	

INGREDIENTS

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

* 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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