



MCCAIN[®] SURECRISP[™] SHOESTRING FRIES 1/4" PXL

Lightly coated to perfection, *McCain[®] SureCrisp[™]* Shoestring PXL 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: 31.47 lb
Case Cube: 1.264 f³

CASE DIMENSIONS:

Outside Width: 12 in
Outside Length: 16 in
Outside Height: 11.375 in

PALLET INFORMATION :

Cases Per Layer: 10
Layers Per Pallet: 7
Cases Per Pallet: 70

PRODUCT CODES

SKU: MCF03786
UPC: n/a
GTIN (Case): 10072714937863

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.



BAKE - CONVECTION

Instructions:
Preheat oven to 425°F. Spread frozen fries evenly on a shallow baking pan. Bake for 7 to 11 minutes, turning once for uniform cooking.



DEEP FRY

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

ADULT NUTRITION FACTS

Serving Size	100g
Amount Per Serving	
Calories	164
Total Fat 4.87g	
Saturated Fat 0.74g	
Mono Unsaturated Fat 1.98g	
Poly Saturated Fat 2.12g	
Trans Fat 0.07g	
Cholesterol 0mg	
Sodium 464mg	
Total Carbohydrate 23.7g	
Dietary fiber 2g	
Total Sugars 0.8g	
Added Sugars 0g	
Protein 1.64g	
Vitamin D 0mcg	
Calcium 11.9mg	
Iron 0.32mg	
Potassium 292mg	

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.

RELIGIOUS CERTIFICATIONS



* 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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