



McCain[®] SureCrisp[™] Skin-On Julienne Fries 3/16" XL

McCain[®] SureCrisp[™] fries have a clear coating that stays crispy for dine-in, carryout or delivery. They're consumer-preferred over other clear-coat brands even after 20 minutes on the plate or up to 30 minutes when delivered.*

PRODUCT DETAILS

GENERAL:

Packaging: 6/5 lb.

Best if used within 730 days of production date

Servings size: 3 oz (85g)

Servings per container: 160

CASE:

Net weight case 30 lbs.

Gross weight case 31.59 lbs.

PRODUCT CODES:

SKU MCF05073

GTIN (Unit) 10072714050739

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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

Temp (°F): 350

Instructions:

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



BAKE -

CONVECTION

Temp (°F): 425

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.

ADULT NUTRITION FACTS

160 servings per container

Serving Size **3 oz (85g)**
Amount Per Serving

Calories	130
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Mono Unsaturated Fat 2g	
Poly Saturated Fat 2.5g	
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 370mg	16%
Total Carbohydrate 20g	7%
Dietary fiber 1g	4%
Total Sugars 1g	
Added Sugars 0g	0%
Protein 1g	3%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.3mg	0%
Potassium 240mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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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