



MCCAIN[®] SURECRISP[®] 5/16" FRIES PXL

Lightly coated to perfection, *McCain[®] SureCrisp[™]* 5/16" 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 / about 16 pieces (85g)

Servings per container: 160

CASE CONFIGURATION

Unit Net Weight: 5 lb

Units Per Case: 6

Net Weight Case: 30 lb

Gross Weight Case: 31.46 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: MCF03785

UPC: n/a

GTIN (Case): 10072714937856

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	129
Total Fat	3.91g
Saturated Fat	0.54g
Mono Unsaturated Fat	1.59g
Poly Saturated Fat	1.7g
Trans Fat	0.06g
Cholesterol	0mg
Sodium	434mg
Total Carbohydrate	23.5g
Dietary fiber	2g
Total Sugars	0.8g
Added Sugars	0g
Protein	1.65g
Vitamin D	0mcg
Calcium	11.7mg
Iron	0.34mg
Potassium	297mg

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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