



**McCain Foods (Canada)
A Division of McCain Foods
Limited**

Manufacturing Specification

Revision Date: 02/12/2021
Creation Date: 05/07/2020
Date Printed : 03/29/2021

PRODUCT CODE: 1000008572
LABEL DESCRIPTION: STYLE BISTRO SELECTS™ SUPERCRISEPS™ STEAK FRIES / FRITES BIFTECK 12X650 G
COATED FRIED POTATOES / FRITES ENROBÉES
MARKET GROUP: RETAIL
BRAND: MCCAIN
RELIGIOUS CERTIFICATION: NONE
BIOENGINEERED (US): YES
COUNTRY OF SALE: CANADA
DECLARABLE ALLERGENS: Wheat
OTHER IDENTIFIED SENSITIVE NONE IDENTIFIED
INGREDIENTS:

PRODUCT RESOURCES

TYPE	McCAIN ID	DESCRIPTION	AMOUNT	UOM	NA ALLERGENS AND OTHER SENSITIVE ITEMS
		FORMULA COMPONENTS			
FORMULA	2000010392	MCC SPP STK HBT_PH	100.0000	LB	Wheat
RESOURCE	3000000467	POTATO FOODSERVICE LOW GRADE	80.4250	LB	
Potato Type(s)		DO NOT MIX VARIETIES, GOLD RUSH, RUSSE BURBANK TYPES, SHEPODY TYPES			
RESOURCE	3000000771	NON-HYDROGENATED CANOLA OIL CLD,FLV,GF	7.4000	LB	
RESOURCE	3000000660	CLEAR COAT BATTER A1275	5.4431	KG	Wheat ,Corn
RESOURCE	3000000721	FILTER PAPER 48"-CLD, GF, FLV	0.2250	FT	
RESOURCE	3000005497	SAPP (SODIUM ACID PYROPHOSPHATE) 108 FG GRANULATED (CAN)	0.0454	KG	
RESOURCE	3000000564	DEXTROSE (CAN Plants)	0.0340	KG	
RESOURCE	6000002385	Red TOTEBOXLINER 51x48x115mlPL 1.8MIL	0.0220	EA	
RESOURCE	3000002255	HYDRITE SUPPRESSOR 3588- FLV	0.0021	LB	
		PACKAGING COMPONENTS			
RESOURCE	6000028436	RT MCC STK THICK COAT 650G SUP PO	12.0000	LB	
Primary Container Notes		BEST BEFORE PREPRINTED ON POLY USE PERF KNIFE - PACK PERFORATIONS AT TOP OF THE CASE.			
RESOURCE	6000001433	TAPE AD 72 MM X 1828 M	1.1180	M	

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RESOURCE	6000028448	RT MCC STK THICK COAT 12X650G SUP CG	1.0000	EA	
RESOURCE	6000002957	STRETCHWRAP 51 GA 20in PL	0.9380	FT	
PRODUCED RESOURCE	2800006299	MCC SPP STK HBT_TOT	1.0000	LB	

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PROCESS:

Manufacturing notes

No Salt added to flume.

Dry 3 minutes in each stage - 12 minutes total, temperature at the discharge Max 40C

Target bed depth - 3 - 4" deep.

Batter - 3000000660 - Gold 'n Crisp -

Batter Set-up

Batter Solids - 42 Target

700 KG batch size

Blowers set on 25%

Total drip time 18.33 seconds

Target pick-up - 33%

Fryer stage A 190C for 15 seconds

Fryer stage B 185C for 37 seconds

—
INNOVATOR TYPE:

Oblong to long varieties that are russet skin, cream/light yellow flesh, moderate solids.

*Exclusive list:

INNOVATOR

—
SHEPODY TYPE:

Oblong to long varieties that are white skin, white flesh, moderate solids.

*Non-exclusive list:

SHEPODY

KENNEBEC

BORDEN

—
RUSSET BURBANK TYPE:

Oblong to long varieties that are russet skin, white flesh, moderate to high solids.

*Non-exclusive list:

RUSSET BURBANK

ALPINE RUSSET

ALTURAS RUSSET

BANNOCK RUSSET

BLAZER RUSSET

CANELA RUSSET

GALLATIN RUSSET

HIGHLAND RUSSET

PREMIER RUSSET

RANGER RUSSET

RUSSET NORKOTAH

SILVERTON RUSSET

UMATILLA RUSSET

WESTERN RUSSET

EASTON

CLASSIC RUSSET

CLEARWATER RUSSET

TETON RUSSET

DAKOTA TRAILBLAZER

CARIBOU RUSSET

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Raw Cut Size	3/8" X 3/4"
Finished Cut Size	5/16 x 9/16
Peel Statement	OFF
Salt Added in Flume	NO

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Date Printed: 29-Mar-2021



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SPECIFICATIONS:

	VALUE	MINIMUM	MAXIMUM	TARGET
PROCEDURE:				
Sample Size	1.43 lb(s)			
LENGTH/SIZING:				
Count Per Pound	Average = 47			
Fallout SKU's	Farmpac Staycrisp (401077)			
Over 2" %		55	100	65
Shorts/Slivers/Irreg %	Under 1" (by weight)		5	
Under 1-1/2" %	By Weight		10	
Under 2" %			45	35
DEFECTS:				
Critical	McCain Template		1	
Critical + Major			3	
Critical + Major + Minor			18	
Foreign Material	None Allowed (black grease)		0	
BATTER:				
Batter Clusters (3 or more fries)			1	
Batter Void Area	1/2" x 3/4"			
Batter Voids - Maximum Units			5	
Batter Appearance	Min=Medium; Tar=Heavy			
Batter Pickup %		31	35	33
% Batter Solids		41	43	42
RECONSTITUTION:				
Cooking Instructions	PREHEAT CONVENTIONAL OVEN TO 425°F. BAKE 500g FOR 14 MIN, TURN, AND BAKE 10 ADDITIONAL MINUTES.			
COLOR:				
Variation 1 USDA (units)	680 g		8	
Sugar Ends (units)	680 g		4	
Frozen Color	500 g	73	87	80
PREPARED DEFECTS:				
Flavor/Aroma	Acceptable			
Carbon Specks	Very Few Specks			
CHEMICAL:				
% Solids		34.5		36.0
% Oil	Record	0	100	
% Salt		0.95	1.35	1.15
TEMPERATURE:				
Batter Temperature (°F)			75	

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Product Temperature, °F			12	10
MICROBIOLOGICAL:				
Total Plate Count cfu/g	<10,000	0	9999	
Coliforms cfu/g	<100	0	99	
E.Coli cfu/g	<50	0	49	
TEXTURE:				
Texture Roll %	By count		10	
% Internal Texture D+E+F	Break Method; No A or H, 1 B max	70	100	

PACKAGING PROCESS & CODE FORMAT:

MCCAIN RETAIL 540 DAY BEST BEFORE

SAP 10 digit batch code must be applied to the case positioning in available space

Include SAP 10 digit batch code on primary packaging except for plant variance

CASE CODE

BEST BEFORE/MEILLEUR AVANT YYYY MM DD

PYYMMDD_HH:MM_LL EST#

PRIMARY CONTAINER CODE

YYYY MM DD

PYYMMDD_HH:MM_LL

Abbreviations: JANVIER/JANUARY = JA; FEVRIER/FEBRUARY = FE; MARS/MARCH = MR; AVRIL/APRIL = AL; MAI/MAY = MA; JUIN/JULY = JN; JUILLET/JULY = JL; AOÛT/AUGUST = AU; SEPTEMBRE/SEPTEMBER = SE; OCTOBRE/OCTOBER = OC; NOVEMBRE/NOVEMBER = NO; DECEMBRE/DECEMBER = DE

USE OF THE ABBREVIATIONS FOR THE MONTH IS FOR THE BEST BEFORE CODE ONLY.

PACKAGING INGREDIENT STATEMENT:

INGREDIENTS: Potatoes, Canola oil, Wheat flour, Modified corn starch, Corn flour, Salt, Autolyzed yeast, Sodium phosphate (to retain natural colour), Baking powder, Sugars (dextrose), Modified cellulose, Annatto.

CONTAINS: Wheat

INGRÉDIENTS: Pommes de terre, Huile de canola, Farine de blé, Amidon de maïs modifié, Farine de maïs, Sel, Levure autolysée, Phosphate de sodium (pour retenir la couleur naturelle), Poudre à pâte, Sucres (dextrose), Cellulose modifiée, Rocou.

CONTIENT: Blé

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PACKAGING COOKING INSTRUCTIONS:

STANDARD OVEN / TOASTER OVEN: PREHEAT OVEN TO 425°F (218°C). SPREAD FROZEN FRIES IN A SINGLE LAYER ON A D/ NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 22 TO 26 MINUTES. TURN HALFWAY THROUGH COOKING TIME.

AU FOUR / AU FOUR GRILLE-PAIN: PRÉCHAUFFER LE FOUR À 425°F (218°C). ÉTENDRE LES FRITES CONGELÉES EN UNE SEULE COUCHE SUR UNE PLAQUE À BISCUITS FONCÉE, ANTIADHÉSIVE OU DANS UN PLAT PEU PROFOND ALLANT AU FOUR. CUIRE POUR 22 À 26 MINUTES. RETOURNER À LA MI-CUISSON.

ADDITIONAL COOKING INSTRUCTIONS

- COOK FROM FROZEN.
- PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.
- SINCE APPLIANCES VARY, THESE COOKING TIMES ARE APPROXIMATE. COOK TO DESIRED TEXTURE.
- ALWAYS COOK TO A LIGHT GOLDEN COLOUR.
- DO NOT OVERCOOK!
- NOT RECOMMENDED FOR COOKING IN A MICROWAVE OVEN.

INSTRUCTIONS SUPPLÉMENTAIRES

- NE PAS DÉGELER AVANT LA CUISSON.
- CUIRE LE PRODUIT COMPLÈTEMENT AFIN D'ASSURER SA SALUBRITÉ ET SA QUALITÉ.
- LES TEMPS DE CUISSON PEUVENT VARIER D'UN APPAREIL À L'AUTRE. CUIRE JUSQU'À L'OBTENTION DE LA TEXTURE DESÉCHÉE.
- TOUJOURS FAIRE DORER LÉGÈREMENT.
- NE PAS TROP CUIRE !
- CUISSON AU MICRO-ONDES NON RECOMMANDÉE.

SKU REVISION REASON:

Property Change - "FREFCOLVIEW: Old Value: New Value: "

BY "Jody Kildsig Schultz" on "Feb 12 2021 2:51PM"
updated BE status JKS

FORMULA REVISION REASON:

Property Change - "FQRCOLORANGE: Old Value: New Value: "

BY "Darcy Kilpatrick" on "Oct 26 2020 10:16AM"

Remove refry colour as requested by R&D, to align with US retail products, MCA F21 XXXX 018 092920, Contact Linda Lofquist Boor, DEK.