

**McCain Foods USA, Inc.**

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Customer Specification

Date Printed: 05/21/2013

PRODUCT CODE: MCX05156
MARKET GROUP: FOOD SERVICE

10 Digit UPC Code: 72714 05156
12 Digit UPC Code: 0 72714 05156 2
14 Digit UPC Code: 100 72714 05156 9

LABEL DESCRIPTION:
MCCAIN® FRESH-STYLE FRIES 5/16" SKIN ON 6X5
LBS
RELIGIOUS CERTIFICATION: NONE

DESCRIPTION: 5/16 INCH STRAIGHT CUT LINE FLOW FRIES GRADE A

PROCESS STATEMENT: PEEL ON, BLANCH, ADD SAPP AS REQUIRED. FRIED IN VEGETABLE OIL.

INGREDIENT STATEMENT: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Sodium Acid Pyrophosphate Added To Maintain Natural Color.

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min): 10
REFRY COLOR: 45 (Min)

CRITICAL DEFECTS: 2
MAJOR DEFECTS: 14
TOTAL DEFECTS: 68

PACKAGING: 6/5.00 LB CLEAR POLYBAGS IN A PRINTED MASTER CASE.

CONTAINERS/ PACKAGES PER CASE: 6

PRIMARY & SECONDARY CODE FORMAT:

MCCAIN STANDARD

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
P/Y/MM/DD_TIME_LINE#
EXAMPLE: E11210 13:44 5

PRIMARY CONTAINER CODE
P/Y/MM/DD_TIME_LINE#
EXAMPLE: E11210 13:44 5

SHELF LIFE: Best if used before 540 days from date of manufacture, when stored at 0°F or below.

PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY:

1 STEP METHOD-FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 1/4 TO 3 3/4 MINUTES.
2 STEP METHOD-FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1/4 TO 2 3/4 MINUTES.
LET PRODUCT REST FOR A MINIMUM OF 20 MINUTES, FINISH DEEP FRYING FOR ADDITIONAL 1 1/4 TO 1 3/4 MINUTES @ 350° F.

FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.
PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

MICROBIOLOGICAL:

Aerobic Plate Count cfu/g	<100,000 cfu/g
E.Coli cfu/g	<100 cfu/g
Coliforms cfu/g	<500 cfu/g
S. aureus (Coagulase Positive) cfu/g	<100 cfu/g

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Yeast cfu/g	<5000 cfu/g
Mold cfu/g	<5000 cfu/g



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Nutrition Facts

Serving Size 3 oz (85g)

Serving Per Container: about 160

Amount Per Serving

Calories 140 **Calories from Fat 30**

% Daily Value*

Total Fat 3.5g **5%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 2g

Cholesterol 0mg **0%**

Sodium 25mg **1%**

Potassium 270mg **8%**

Total Carbohydrate 20g **7%**

Dietary Fiber 2g **7%**

Sugars 0g

Protein 2g

Vitamin A 0% **Vitamin C** 6%

Calcium 0% **Iron** 2%

* Percent (%) Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Sat Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Potassium 3,500mg 3,500mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

Fat 9 Carbohydrate 4 Protein 4



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NUTRIENTS & DIETARY COMPONENTS (based on 100g un-rounded analysis):

Calories	159.22 kcal	Potassium	320.50 mg
Calories from Fat	39.51 kcal	Total Carbohydrates	23.95 g
Total Fat	4.39 g	Dietary Fiber	2.20 g
Saturated Fat	0.62 g	Sugars	0.15 g
<i>Trans Fat</i>	0.03 g	Protein	2.05 g
Polyunsaturated Fat	1.49 g	Vitamin A	0.00 IU
Monounsaturated Fat	2.06 g	Vitamin C	4.40 mg
Cholesterol	0.00 mg	Calcium	9.53 mg
Sodium	30.55 mg	Iron	0.56 mg