



McCain Foods USA, Inc.

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Customer Specification

Date Printed: 04/20/2021

Version:
Status:

PRODUCT CODE: 1000000014

DESCRIPTION: CLEAR COAT BATTERED 3/8" CRINKLE CUT FRIES
6X5 LBS

MARKET GROUP: FOOD SERVICE (PL)

CUSTOMER BRAND: NONE

RELIGIOUS CERTIFICATION: NONE

CASE GTIN:

BIOENGINEERED (US): NO

DESCRIPTION: 3/8 INCH CRINKLE CUT EXTRA LONG FANCY FRIES GRADE A

PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP, BATTER MIX AND DEXTROSE AS REQUIRED. FRIED IN VEGETABLE OIL.

INGREDIENT STATEMENT: 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), Rice Flour, Sodium Acid Pyrophosphate Added To Maintain Color, Xanthan Gum.

PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 MINUTES.

COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO LIGHT GOLDEN COLOR. DO NOT OVERCOOK.

PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

PACKAGING: 6/5.00 lb CLEAR PILLOW POLY BAGS IN A LABELLED MASTER CASE.

PRIMARY PACKAGE NET WT DESCRIPTION: 5 LB (2.27 kg)

CASE NET WT DESCRIPTION: 30 lb (13.61 kg)

PACKAGING CODE FORMAT:

ID_ YYMM_DD_ TIME_LINE#

EXP DATE: YYYY_MM_DD

SHELF LIFE: Best if used before 730 days from date of manufacture, when stored at 0°F/-18°C or below.

MICROBIOLOGICAL:

Total Plate Count cfu/g	<10,000
Coliforms cfu/g	<100
E.Coli cfu/g	<50

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min):	30
% UNDER 2" LENGTH (max):	20
REFRY COLOR:	57 to 67

REFRY COLOR:

CRITICAL DEFECTS:	1
CRITICAL + MAJOR DEFECTS:	10
TOTAL DEFECTS:	48
% TEXTURE:	10
% SOLIDS:	30.0 to 38.0