

**McCain Foods USA, Inc.**

1 Tower Lane
Oakbrook Terrace, IL 60181
Phone (630) 955-0400

Customer Specification

Date Printed: 03/28/2022

Version: 6

Status: Production

PRODUCT CODE: KRO00719
MARKET GROUP: RETAIL (PL)
COUNTRY OF SALE: USA
CUSTOMER BRAND: KROGER
RELIGIOUS CERTIFICATION: OU

DESCRIPTION: KROGER PUFF W/O 12X32 OZ (2 LBS)

UNIT GTIN: 011110875778
CASE GTIN: 10011110875775
BIOENGINEERED (US): YES

DESCRIPTION: FORMED PUFFS/TATERS RETAIL POTATO SPECIALTIES GRADE B

PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP, INGREDIENTS 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). Contains 2% or less of Corn Starch - Modified, Dehydrated Onion, Dextrose, Salt, Sodium Acid Pyrophosphate (to promote color retention).

PREPARATION-COOKING INSTRUCTIONS:

*PANFRY WITH OIL: HEAT 3 TABLESPOONS OF COOKING OIL IN PAN AT MEDIUM HEAT. CAREFULLY ADD FROZEN PRODUCT IN A SINGLE LAYER. STIR TO EVENLY DISTRIBUTE THE OIL. HEAT UNCOVERED FOR 10 TO 12 MINUTES, TURNING FREQUENTLY FOR UNIFORM COOKING. SPREAD ON ABSORBENT PAPER. SERVE IMMEDIATELY.

*DEEP FRY: PREHEAT COOKING OIL TO 350° F. FILL BASKET 1/2 FULL (1/2 LEVEL) WITH FROZEN PRODUCT. DEEP FRY 3 TO 4 MINUTES. SPREAD ON ABSORBENT PAPER. SERVE IMMEDIATELY.

STANDARD OVEN / TOASTER OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 15 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 10 TO 15 MINUTES. SERVE IMMEDIATELY.

*IT IS RECOMMENDED WHEN USING THIS COOKING METHOD, TO USE NON-HYDROGENATED LIQUID COOKING OIL.

NOTE: COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. COOK TO LIGHT GOLDEN COLOR. COOKING TIMES VARY DEPENDING ON APPLIANCE POWER. WATCH CAREFULLY DURING THE FINAL MINUTES OF PREPARATION.

DO NOT OVERCOOK !

PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

PACKAGING: 12/32.00 oz PRINTED STAND UP POLYBAGS IN A PRINTED MASTER CASE.

PRIMARY PACKAGE NET WT DESCRIPTION: 32 OZ (2 LB) (907 g)

CASE NET WT DESCRIPTION: 24 LB (10.89 kg)

PACKAGING CODE FORMAT:

CASE: BEST IF USED BY MM_DD_YY
PYYMMDD_HH:MM_LL

PRIMARY: MM_DD_YY
PYYMMDD_HH:MM_LL

SHELF LIFE: Best if used before 540 days from date of manufacture, when stored at 0°F/-18°C or below.



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FORMULA CODE: 2000002266

MICROBIOLOGICAL:

Total Plate Count cfu/g	<100,000
Coliforms cfu/g	<500
E.Coli cfu/g	<100
S. aureus (Coagulase Pos) cfu/g	<100
Yeast cfu/g	<5,000
Mold cfu/g	<5,000

PRODUCT SPECIFICATIONS:

COUNT PER POUND: 45 to 50

Nutrition Facts

about 11 servings per container

Serving size 9 pieces (86g)

Amount Per Serving

Calories 130

%DV*

Total Fat 7g 9 %

Saturated Fat 1g 5 %

Trans Fat 0g

Polyunsaturated Fat 3g

Monounsaturated Fat 3g

Cholesterol 0mg 0 %

Sodium 360mg 15 %

Total Carbohydrate 17g 6 %

Dietary Fiber 1g 4 %

Total Sugars < 1g

Includes 0g Added Sugars 0 %

Protein 1g

Vitamin D 0mcg 0 %

Calcium 10mg 0 %

Iron 0.3mg 0 %

Potassium 260mg 6 %

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2000 calories a day is used for general nutrition advice.