



McCain Foods Canada

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Customer Specification

Date Printed: 12/03/2021

Version: 3

Status: Production

PRODUCT CODE: 1000007723
MARKET GROUP: INTERNATIONAL (RETAIL)
COUNTRY OF SALE: SE ASIA
CUSTOMER BRAND: MCCAIN
RELIGIOUS CERTIFICATION: HALAL

DESCRIPTION: MCCAIN RECT HASHBROWN 12X1.3 KG
UNIT GTIN: 055773003796
CASE GTIN: 10055773003793
BIOENGINEERED (US): YES

DESCRIPTION: FORMED RECTANGLE PATTIES GRADE A

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), Salt, Sodium Acid Pyrophosphate, Dextrose, Natural Flavor.

PREPARATION-COOKING INSTRUCTIONS:

OVEN METHOD:

1. PREHEAT OVEN TO 425°F (218°C).
2. BAKE IN A SINGLE LAYER FOR 26 TO 30 MINUTES, TURN HALFWAY THROUGH THE COOKING TIME.
3. SEASON TO TASTE AND SERVE IMMEDIATELY.

DEEP FRY METHOD:

1. PREHEAT FRYER TO 177° C (350° F).
2. DEEP FRY FROZEN POTATOES (BASKET ½ FULL) FOR 3 TO 4 MINUTES, MAKING SURE THEY DO NOT LIE ON TOP OF EACH OTHER.
3. SHAKE TO REMOVE EXCESS OIL.
4. REMOVE BASKET AND PLACE HASHBROWNS ON ABSORBENT PAPER.
5. SEASON TO TASTE AND SERVE IMMEDIATELY.

ADDITIONAL COOKING INSTRUCTIONS

- 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. WHEN USING SMALLER AMOUNTS, REDUCE COOKING TIME.
- DO NOT OVERCOOK!
- NOT RECOMMENDED FOR COOKING IN A MICROWAVE OVEN.

PACKAGING: 12/1.30 kg PRINTED TRAY IN A PRINTED MASTER CASE.

PACKAGING CODE FORMAT:

CASE: PROD: YYYY MM DD HH:MM LL PLANT
EXP: YYYY MM DD

PRIMARY: PROD: YYYY MM DD HH:MM LL PLANT
EXP YYYY MM DD

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



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FORMULA CODE: 2000007722

MICROBIOLOGICAL:

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

PRODUCT SPECIFICATIONS:

FROZEN COLOR: 50 to 65
CRITICAL DEFECTS: 0
CRITICAL + MAJOR DEFECTS: 6
TOTAL DEFECTS: 20
% SOLIDS: 33.0 to 39.0
% SALT: 0.70 to 1.30

Nutrition Information

per 100 g

	Amount
Calories	202.75 kcal
Fat	14.52 g
Saturated Fat	1.12 g
Trans Fat	0.13 g
Polyunsaturated Fat	4.18 g
Monounsaturated Fat	8.35 g
Cholesterol	0.00 mg
Sodium	437.52 mg
Carbohydrate	18.20 g
Fiber	1.52 g
Sugars	0.72 g
Added Sugars	0.07 g
Protein	1.44 g
Vitamin A	0.51 mcg
Vitamin C	6.24 mg
Vitamin D	0.00 mcg
Calcium	10.36 mg
Iron	0.26 mg
Potassium	276.66 mg