



McCain Foods Canada

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Customer Specification

Date Printed: 01/15/2021

Version: 1

Status: Production

PRODUCT CODE: 1000001128
MARKET GROUP: FOOD SERVICE
COUNTRY OF SALE: CANADA
CUSTOMER BRAND: KFC
RELIGIOUS CERTIFICATION: NONE

DESCRIPTION: YUM EXTRACRISP FF 5/16 S/C 6X3KG

UNIT GTIN: 055773000511
CASE GTIN: 10055773000518
BIOENGINEERED (US): YES

DESCRIPTION: 5/16 INCH STRAIGHT CUT

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

INGREDIENT STATEMENT:

Potatoes, Canola Oil, Modified Potato Starch, Rice Flour, Salt, Tapioca Dextrin, Wheat Flour, Sodium Phosphate, Baking Soda, Guar Gum, Xanthan Gum, Dextrose.

Contains: Wheat

Pommes de terre, huile de canola, fécule de pomme de terre modifiée, farine de riz, sel, dextrine de tapioca, farine de blé, phosphate de sodium, bicarbonate de soude, gomme de guar, gomme de xanthane, dextrose.

Contient: Blé

PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: DEEP FRY 680 G (1 1/2 LB) AT 350°F (177°C) FOR 2 1/2 MINUTES. SHAKE BASKET AFTER 30 SECONDS.

À LA GRANDE FRITURE: 680 G (1 1/2 LB) À 350°F (177°C) POUR 2 1/2 MINUTES. SECOUER LE PANIER APRÈS 30 SECONDES.

PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE.

SINCE APPLIANCES VARY, THESE COOKING TIMES ARE APPROXIMATE. COOK TO DESIRED TEXTURE.

ALWAYS COOK TO LIGHT GOLDEN COLOR.

DO NOT OVERCOOK!

NOT RECOMMENDED FOR COOKING IN A MICROWAVE OVEN.

CUIRE LE PRODUIT COMPLÈTEMENT AFIN D'ASSURER SA SALUBRITÉ ET SA QUALITÉ.

POUR OBTENIR UN RÉSULTAT OPTIMAL, NE PAS DÉGELER AVANT LA CUISSON, ET RESPECTER LES INDICATIONS DE TEMPS ET DE TEMPÉRATURE.

LES TEMPS DE CUISSON PEUVENT VARIER D'UN APPAREIL À L'AUTRE. CUIRE JUSQU'À L'OBTENTION DE LA TEXTURE DÉSIRÉE.

TOUJOURS FAIRE DORER LÉGÈREMENT.

NE PAS TROP CUIRE !

CUISSON AU MICRO-ONDES NON RECOMMANDÉE.

PACKAGING: 6/3.00 kg CLEAR POLY BAGS IN A PRINTED MASTER CASE.

PACKAGING CODE FORMAT:

CASE: BB DDMMYY EST#
MFG DDMMYY HH:MM L#

PRIMARY: BB DDMMYY HH:MM L#

SHELF LIFE: Best if used before 270 days from date of manufacture, when stored at 0°F/-18°C or below.



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FORMULA CODE: 2000004439

MICROBIOLOGICAL:

Total Plate Count cfu/g	<50,000
Coliforms cfu/g	<100
E.Coli cfu/g	<10
S. aureus (Coagulase Pos) cfu/g	<10
Yeast cfu/g	<500
Mold cfu/g	<500

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min):	30
% OVER 2" LENGTH (min):	80
% UNDER 2" LENGTH (max):	20
FROZEN COLOR:	67 to 100
REFRY COLOR:	50 to 60
CRITICAL DEFECTS:	1
CRITICAL + MAJOR DEFECTS:	8
TOTAL DEFECTS:	36
% TEXTURE:	10
% SOLIDS:	32 to 39
% SALT:	0.35 to 0.65

Nutrition Facts

Valeur nutritive

Per (85 g) / par (85 g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 150	
Fat / Lipides 6 g	9 %
Saturated / saturés 0.5 g	
+ Trans / trans 0 g	3 %
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 1 g	
Omega-3 / oméga-3 0.3 g	
Monounsaturated / monoinsaturés 4 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 230 mg	10 %
Potassium / Potassium 310 mg	9 %
Carbohydrate / Glucides 20 g	7 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 0 g	
Protein / Protéines 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	2 %
Calcium / Calcium	2 %
Iron / Fer	4 %



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Nutrition Information
Information nutritionnelle

per 100 g / par 100 g

	Amount Teneur
Calories / Calories	172
Fat / Lipides	7.40 g
Saturated / saturés	0.63 g
Trans / trans	0.10 g
Polyunsaturated / polyinsaturés	1.70 g
Omega-6 / oméga-6	1.30 g
Omega-3 / oméga-3	0.37 g
Monounsaturated / monoinsaturés	4.81 g
Cholesterol / Cholestérol	0 mg
Sodium / Sodium	275 mg
Potassium / Potassium	360 mg
Carbohydrate / Glucides	24.1 g
Fibre / Fibres	1.7 g
Sugars / Sucres	0 g
Protein / Protéines	2.20 g
Vitamin A / Vitamine A	0 RE
Vitamin C / Vitamine C	1.9 mg
Calcium / Calcium	13.0 mg
Iron / Fer	0.70 mg