



McCain Foods USA, Inc.

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

Customer Specification

Date Printed: 11/30/2023

Version: 4

Status: Production

PRODUCT CODE: 1000004963

MARKET GROUP: FOOD SERVICE

COUNTRY OF SALE: CALATIN / PUERTO RICO /
COLUMBIA / MEXICO

CUSTOMER BRAND: MCCAIN® OUR CHEF
SOLUTIONS

RELIGIOUS CERTIFICATION: HALAL

DESCRIPTION: 1/4" SHOESTRING CLEAR COATED FROZEN
POTATOES / 1/4" CORTE FINO COBERTURA
TRANSPARENTE PAPAS CONGELADOS

UNIT GTIN: 072714003844

CASE GTIN: 10072714003841

BIOENGINEERED (US): YES

DESCRIPTION: THIN STRAIGHT CUT PREMIUM EXTRA LONG GRADE A

PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP, SALT, 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, Salt, Sodium Acid Pyrophosphate Added
To Maintain Natural Color, Xanthan Gum.

PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1/2 TO 3 MINUTES.

CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 7
TO 11 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

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.

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

PACKAGING CODE FORMAT:

CASE: P DD MM YY_HH:MM_LL
E DD MM YY

PRIMARY: P DD MM YY_HH:MM_LL
E DD MM YY

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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MICROBIOLOGICAL:

Micro Group	MICIP01
Total Plate Count cfu/g	<10,000
Coliforms cfu/g	<100
E.Coli cfu/g	<50

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min):	35
% UNDER 2" LENGTH (max):	15
REFRY COLOR:	55 to 70
CRITICAL DEFECTS:	1
CRITICAL + MAJOR DEFECTS:	15
TOTAL DEFECTS:	55
% TEXTURE:	10
% SOLIDS:	27.00 to 53.00
% SALT:	1.00 to 1.40



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

Calories	197.00 kcal	Potassium	351.00 mg
Calories from Fat	65.07 kcal	Total Carbohydrates	30.70 g
Total Fat	7.23 g	Dietary Fiber	2.40 g
Saturated Fat	1.08 g	Sugars	0.20 g
<i>Trans Fat</i>	0.07 g	Protein	2.20 g
Polyunsaturated Fat	2.53 g	Iron	0.58 mg
Monounsaturated Fat	3.25 g	Vitamin C	4.80 mg
Omega 3	0.00 g	Calcium	7.23 mg
Omega 6	0.00 g	Vitamin A	0.00 IU
Cholesterol	0.00 mg	Vitamin A	0.00 RE
Sodium	519.00 mg		



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