

McCain Foods USA, Inc.

Customer Specification

1 Tower Lane Date Printed: 04/10/2024

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

Version: 2

Status: Production

PRODUCT CODE: SNO63

MARKET GROUP: FOOD SERVICE

COUNTRY OF SALE: USA
CUSTOMER BRAND: SNOWFLAKE
RELIGIOUS CERTIFICATION: Orthodox Union

UNIT GTIN: 072714150630 **CASE GTIN:** 10072714150637

DESCRIPTION: FRENCH FRIED POTATOES OVEN FRIES 1/2"

CRINKLE CUT GRADE 'A' LONG FANCY

BIOENGINEERED (US): NO

DESCRIPTION: 1/2 INCH CRINKLE CUT LONG FANCY FRIES GRADE A

PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP, SALT, 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 Annatto Extract (color), Caramel Color, Sodium Acid

Pyrophosphate Added To Maintain Color.

PREPARATION-COOKING INSTRUCTIONS:

CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES. TURNING ONCE FOR UNIFORM COOKING.

IMPINGEMENT OVEN: PREHEAT OVEN TO 425° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE 8 TO 10 MINUTES.

DECK OVEN: PREHEAT OVEN TOP HEAT 425°F, BASE HEAT 425°F. PLACE 2.5 LBS (1/2 BAG) OF FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 26 TO 30 MINUTES.

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: PYYMMDD_HH:MM_LL

E YYYY MM DD

PRIMARY: PYYMMDD_HH:MM_LL

E 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: PRODUCT SPECIFICATIONS:

 Micro Group
 MICIP01
 % OVER 3" LENGTH (min):
 20

 Total Plate Count cfu/g
 <10,000</td>
 % UNDER 2" LENGTH (max):
 30

 Coliforms cfu/g
 <100</td>
 FROZEN COLOR:
 60 to 70

 E.Coli cfu/g
 <50</td>
 CRITICAL DEFECTS:
 1

CRITICAL + MAJOR DEFECTS: 10 TOTAL DEFECTS: 45 % TEXTURE: 12

% SOLIDS: 27.00 to 53.00



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FORMULA CODE: 2000002430

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Nutrition Facts	
about 160 servings per container	
Serving size	3 oz (85g)
Amount Per Serving	
Calories	100
	%DV*
Total Fat 4g	5 %
Saturated Fat 0.5g	3 %
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 0mg	0 %
Sodium 20mg	1 %
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 270mg	6 %



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Nutrition Information per 100 g	
	Amount
Calories	122.55 kcal
Fat	4.60 g
Saturated Fat	0.63 g
Trans Fat	0.07 g
Polyunsaturated Fat	2.00 g
Monounsaturated Fat	1.87 g
Cholesterol	0.00 mg
Sodium	25.78 mg
Carbohydrate	20.51 g
Fiber	1.72 g
Sugars	0.81 g
Added Sugars	0.00 g
Protein	1.63 g
Vitamin A	0.57 mcg
Vitamin C	7.06 mg
Vitamin D	0.00 mcg
Calcium	11.52 mg
Iron	0.30 mg
Potassium	313.06 mg