



## McCain Foods USA, Inc.

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

## Customer Specification

Date Printed: 11/14/2023

Version: 5

Status: Production

**PRODUCT CODE:** 1000000496

**MARKET GROUP:** FOOD SERVICE

**COUNTRY OF SALE:** USA

**CUSTOMER BRAND:** MCCAIN

**RELIGIOUS CERTIFICATION:** NONE

**DESCRIPTION:** CRISPY BAKEABLE SEASONED SKIN-ON 8-CUT  
WEDGES  
COATED FRIED POTATOES

**UNIT GTIN:** 072714000942

**CASE GTIN:** 10072714000949

**BIOENGINEERED (US):** YES

**DESCRIPTION:** WEDGES BATTERED POTATO SPECIALTIES GRADE A

**PROCESS STATEMENT:** PEEL ON, BLANCH, ADD SAPP, 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 Annatto Extract (color), Corn Starch, Corn Starch - Modified, Dextrin, Dextrose, Extractives of Capsicum, Garlic Powder, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Onion Powder, Paprika (color), Paprika Extract (color), Potassium Chloride, Rice Flour, Salt, Sodium Acid Pyrophosphate Added To Maintain Color, Spices, Tapioca Starch - Modified, Xanthan Gum.

### PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1/2 TO 4 MINUTES.

CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 13 TO 16 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE.

ALWAYS COOK TO LIGHT GOLDEN COLOR.

DO NOT OVERCOOK!

NOT RECOMMENDED FOR COOKING IN A MICROWAVE OVEN.

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

**PRIMARY PACKAGE NET WT DESCRIPTION:** 5 LB

**CASE NET WT DESCRIPTION:** 30 LB

### PACKAGING CODE FORMAT:

**CASE:** PYMMDD\_HH:MM\_LL  
E YYYY MM DD

**PRIMARY:** PYMMDD\_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.

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## McCain Foods USA, Inc.

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

## Customer Specification

Date Printed: 08/09/2024

Version: 2  
Status: Production

**PRODUCT CODE:** 1000008858

**MARKET GROUP:** FOOD SERVICE (PL)

**CUSTOMER BRAND:** FARMER'S CHOICE

**RELIGIOUS CERTIFICATION:** NONE

**DESCRIPTION:** DVPG STRAIGHT CUT EXTRA CRISPY LONG  
FRENCH FRIED POTATOES 3/8" BATTERED  
FROZEN POTATOES

**CASE GTIN:** 10072714006774

**BIOENGINEERED (US):** YES

**DESCRIPTION:** 3/8 INCH STRAIGHT CUT LONG FANCY FRIES GRADE A

**PROCESS STATEMENT:** STEAM PEEL, BLANCH, ADD SAPP, AND BATTER MIX AS REQUIRED. FRIED IN VEGETABLE OIL.

**INGREDIENT STATEMENT:** Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Corn Starch - Modified, Rice Flour. Contains 2% or less of Annatto Extract (color), Bleached Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Caramel Color, Corn Starch, Dextrin, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Salt, Sodium Acid Pyrophosphate Added To Maintain Color, Tapioca Starch - Modified, Xanthan Gum.  
Contains: Wheat

POH 52180

### PREPARATION-COOKING INSTRUCTIONS:

**DEEP FRY:** FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 1/4 TO 3 3/4 MINUTES.

**CONVECTION OVEN:** PREHEAT OVEN TO 400° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 11 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO LIGHT GOLDEN COLOR. DO NOT OVERCOOK.

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

**PRIMARY:** PYYMMDD\_HH:MM\_LL

32 lbs coming in.  
6/5/16

**SHELF LIFE:** Best if used before 365 days from date of manufacture, when stored at 0°F/-18°C or below.

### 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):	20
% UNDER 2" LENGTH (max):	25
USDA REFRY COLOR:	0 to 2
CRITICAL DEFECTS:	1
CRITICAL + MAJOR DEFECTS:	8
TOTAL DEFECTS:	38
% TEXTURE:	15
% SOLIDS:	27.0 to 53.0
% SALT:	0.80 to 1.20