

**McCain Foods USA, Inc.**

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Customer Specification

Date Printed: 07/19/2023

Version: 1
Status: Production

PRODUCT CODE: GFR01
MARKET GROUP: FOOD SERVICE
COUNTRY OF SALE: USA
CUSTOMER BRAND: GOLDEN FRY
RELIGIOUS CERTIFICATION: Orthodox Union

DESCRIPTION: 1/4" SHOESTRING GRADE A FANCY FRENCH
FRIED POTATOES

CASE GTIN: 10072714180016
BIOENGINEERED (US): NO

DESCRIPTION: 1/4 INCH SHOESTRINGS LINE FLOW FRIES GRADE A
PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP 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 Dextrose, Sodium Acid Pyrophosphate Added To Maintain Color.

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: 6/4.50 LB CLEAR POLY BAGS IN A PRINTED MASTER CASE.

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.

MICROBIOLOGICAL:

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

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min): 10
% UNDER 2" LENGTH (max): 50
REFRY COLOR: 55 to 70
CRITICAL DEFECTS: 2
CRITICAL + MAJOR DEFECTS: 18
TOTAL DEFECTS: 63
% TEXTURE: 15
% SOLIDS: 27.0 to 100.0