



## McCain Foods Canada

8800 Main Street  
Florenceville-Bristol, NB E7L1B2  
Phone (506) 392-5541

## Customer Specification

Date Printed: 07/06/2023

Version: 3

Status: Production

**PRODUCT CODE:** 1000006349  
**MARKET GROUP:** FOOD SERVICE  
**COUNTRY OF SALE:** MIDDLE EAST  
**CUSTOMER BRAND:** MCCAIN® OUR CHEF SOLUTIONS  
**RELIGIOUS CERTIFICATION:** HALAL

**DESCRIPTION:** ILLUSION THIN COATED SKIN ON FRIES

**UNIT GTIN:** 055773003253

**CASE GTIN:** 10055773003250

**BIOENGINEERED (US):** NO

**DESCRIPTION:** 7/16 X 7/16 STRAIGHT CUT

**PROCESS STATEMENT:** PEEL ON, 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, Refined Soybean, Cottonseed, Sunflower, Corn), Modified Potato Starch, Salt, Rice Flour, Thickener (Dextrin), Sequestrant (Sodium Acid Pyrophosphate), Raising Agent (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Thickener (Xanthan Gum), Dextrose.

**PREPARATION-COOKING INSTRUCTIONS:**

DEEP FRY: DEEP FRY 680 G (1 1/2 LB), 1/2 BASKET AT 350°F (177°C) FOR 2 1/2 TO 3 MINUTES. SHAKE BASKET AFTER 30 SECONDS.

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.

**PACKAGING:** 6/4.50 lb CLEAR POLY BAGS IN A PRINTED MASTER CASE.

**PRIMARY PACKAGE NET WT DESCRIPTION:** 2.04 kg 4.5 lb

**CASE NET WT DESCRIPTION:** 12.3 kg 27 lb

**PACKAGING CODE FORMAT:**

**CASE:** P DD MM YYYY LL TIME E DD MM YYYY EST#

**PRIMARY:** P DD MM YYYY ti  
E DD MM YYYY

**SHELF LIFE:** Best if used before 540 days from date of manufacture, when stored at 0°F/-18°C or below.



## McCain Foods USA, Inc.

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

## Customer Specification

Date Printed: 06/05/2024

Version: 2

Status: Production

**PRODUCT CODE:** 404312

**MARKET GROUP:** FOOD SERVICE

**CUSTOMER BRAND:** MCCAIN

**RELIGIOUS CERTIFICATION:** HALAL

**DESCRIPTION:** THIN COATED SKIN-ON 3/8" FRIES XL  
COATED FRIED POTATOES

**CASE GTIN:** 10055773043126

**BIOENGINEERED (US):** NO

**DESCRIPTION:** 7/16 X 7/16 STRAIGHT CUT — 3/8

**PROCESS STATEMENT:** PEEL ON, 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). Contains 2% or less of Dextrin, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Potato Starch - Modified, Rice Flour, Salt, Sodium Acid Pyrophosphate Added To Maintain Color, Xanthan Gum.

### PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: DEEP FRY 680 G (1 1/2 LB), 1/3 BASKET AT 350°F (177°C) FOR 2 1/2 TO 3 MINUTES. SHAKE BASKET AFTER 30 SECONDS.

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

**PRIMARY PACKAGE NET WT DESCRIPTION:** 2.04 kg 4.5 lb

**CASE NET WT DESCRIPTION:** 12.3 kg 27 lb

### PACKAGING CODE FORMAT:

**CASE:** PYMMDD\_HH:MM\_LL\_EST#

**PRIMARY:** PYMMDD\_HH:MM\_LL

**SHELF LIFE:** Best if used before 730 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):	30
% OVER 2" LENGTH (min):	80
% UNDER 2" LENGTH (max):	20
REFRY COLOR:	55 to 65
CRITICAL DEFECTS:	1
CRITICAL + MAJOR DEFECTS:	8
TOTAL DEFECTS:	30
% TEXTURE:	10
% SOLIDS:	32 to 36
% SALT:	0.7 to 1.1