

**McCain Foods USA, Inc.**

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Customer Specification

Date Printed: 02/04/2025

Version: 2

Status: Production

PRODUCT CODE: 1000009787

MARKET GROUP: FOOD SERVICE

CUSTOMER BRAND: MCCAIN

RELIGIOUS CERTIFICATION: NONE

DESCRIPTION: SPICY BATTERED JUMBO CRINKLE
COATED FRIED POTATOES

CASE GTIN: 10055773004714

BIOENGINEERED (US): YES

DESCRIPTION: 7/8" x 9/16" DEEP CRINKLE CUT FOOD SERVICE BATTER FRIES

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), Bleached Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate,
Riboflavin, Folic Acid), Salt, Tapioca Starch, Dextrin, Rice Flour, Garlic Powder, Onion Powder, Spices,
Sodium Acid Pyrophosphate Added To Maintain Color, Degermed Yellow Corn Meal, Tapioca Starch -
Modified, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Paprika Extract
(color), Xanthan Gum, Caramel Color, Cocoa Powder (Processed With Alkali), Natural Garlic Flavor.
Contains: Wheat

PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: FILL BASKET 680 G (1 1/2 LB), 1/2 BASKET WITH FROZEN FRIES. DEEP FRY @ 350°F (177°C) FOR 3 1/2 TO 4
MINUTES.

CONVECTION OVEN: PREHEAT OVEN TO 425° F (218° C). SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE
FOR 10 TO 14 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 (2.27 kg)

CASE NET WT DESCRIPTION: 30 LBS (13.61 kg)

PACKAGING CODE FORMAT:

CASE: PYYMMDD_HH:MM_LL

PRIMARY: PYYMMDD_HH:MM_LL

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