



MCCAIN® SURECRISP™

FRIES 3/8" PXL

Lightly coated to perfection, McCain® SureCrisp™ 3/8" PXL fries offer a natural appearance and a coating that maintains crispness for up to 30 minutes.

PRODUCT DETAILS

GENERAL

Pack Size: 6/5 lb.

Accept Days (Best Used By): 730

CASE CONFIGURATION

Units Per Case: 6

Net Weight Case: 30 lb

Gross Weight Case: 31.43 lb

Case Cube: 1.208 f³

CASE DIMENSIONS

Outside Width: 12 in

Outside Length: 16 in

Outside Height: 10.875 in

PALLET INFORMATION

Cases Per Layer: 10

Layers Per Pallet: 7

Cases Per Pallet: 70

PRODUCT CODES

SKU: MCF03788

UPC: n/a

GTIN (Case): 10072714937887

PREPARATION

GENERAL CAUTIONS:

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.



DEEP FRY

Instructions: Fill basket half full (1.5 lbs) with frozen fries. Deep fry @ 350°F for 3 to 3 1/2 minutes.



CONVECTION OVEN

Instructions: Preheat oven to 425°F. Spread frozen fries evenly on a shallow baking pan. Bake for 9 to 13 minutes, turning once for uniform cooking.

ADULT NUTRITION FACTS

Serving Size	100 g
Amount Per Serving	
Calories	125
Total Fat 3.29g	
Saturated Fat 0.46g	
Mono Unsaturated Fat 1.33g	
Polyunsaturated Fat 1.43g	
Trans Fat 0.05g	
Cholesterol 0mg	
Sodium 23.7g	
Total Carbohydrate 23.7g	
Dietary fiber 2g	
Sugars 0.8g	
Added Sugars 0g	
Protein 1.67g	
Vitamin D 0mcg	
Calcium 8.5mg	
Iron 0.32mg	
Potassium 299mg	

INGREDIENTS

Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Potato Starch - Modified. Contains 2% or less of Dextrin, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Pea Fiber, Pea Protein, Rice Flour, Salt, Sodium Acid Pyrophosphate Added To Maintain Color, Xanthan Gum.

RELIGIOUS CERTIFICATIONS



* Claims based on McCain Proprietary Quantitative Consumer Research, conducted by a 3rd party in October 2018. Consumers tested were 18-54 years old in four cities in CA, IL, NY and TX, who consider themselves regular users of fries in restaurants. Products tested were 3/8" (cooked measurement) straight cut fries for both McCain® SureCrisp™ and nationally branded clear coat competitors in a blind tasting. All items were prepared in accordance with manufacturer cooking instructions. Testing scenarios were 5 minutes out of a fryer, 20 minutes off heat on a plate, and 30 minutes off heat in a delivery setting (product in a fry sleeve, placed in a paper bag and then inside of a closed insulated bag). Conditions for actual delivery vary by delivery driver protocol, distance and climate.



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