



MCCAIN® SURECRISP™ SKIN-ON WAFFLE FRIES

McCain® SureCrisp™ Waffle fries offer a natural homestyle, skin-on appearance and a coating that maintains crispness for up to 30 minutes.

PRODUCT DETAILS

GENERAL

Pack Size: 6/4.5 lb.

Accept Days (Best Used By): 730

CASE CONFIGURATION

Units Per Case: 6

Net Weight Case: 27 lb

Gross Weight Case: 28.5 lb

Case Cube: 1.563 f³

CASE DIMENSIONS

Outside Width: 12 in

Outside Length: 20 in

Outside Height: 11.25 in

PALLET INFORMATION

Cases Per Layer: 8

Layers Per Pallet: 7

Cases Per Pallet: 56

PRODUCT CODES

SKU: 1000001354

UPC: n/a

GTIN (Case): 10072714002011

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.



CONVECTION OVEN

Instructions: Preheat oven to 425°F. Spread frozen waffles evenly on a shallow baking pan. Bake for 10 to 14 minutes, turning once for uniform cooking.



DEEP FRY

Instructions: Fill basket one half full (1.5 lbs) with frozen waffles. Deep fry @ 350°F for 2 3/4 to 3 1/4 minutes.

ADULT NUTRITION FACTS

Serving Size	100 g
Amount Per Serving	
Calories	159
Total Fat 9g	
Saturated Fat 0.74g	
Mono Unsaturated Fat 3.7g	
Polyunsaturated Fat 3.91g	
Trans Fat 0.13g	
Cholesterol 0mg	
Sodium 22.6g	
Total Carbohydrate 22.6g	
Dietary fiber 2g	
Sugars 0.8g	
Added Sugars 0g	
Protein 1.57g	
Vitamin D 0mcg	
Calcium 7.8mg	
Iron 0.33mg	
Potassium 280mg	

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.

* 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.



FOODSERVICE
SOLUTIONS

© McCain® Foods Limited The trademarks herein are owned by or used under license by McCain Foods Limited or by one of its subsidiaries.