



Signature



McCain Signature® Skin-On Regular Fries 3/8" PXL

Lightly brined, homestyle skin-on regular fries that deliver superior plate coverage and exceptional potato flavor. Our most popular cut.

PRODUCT DETAILS

GENERAL:

Packaging: 6/5 lb.

Best if used within 730 days of production date

Servings size: 3 oz (85g)

Servings per container: 160

CASE:

Net weight case 30 lbs.

Gross weight case 31.4 lbs.

PRODUCT CODES:

SKU MCS140

GTIN (Unit) 10072714191401

GTIN (Case) 10072714191401

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.

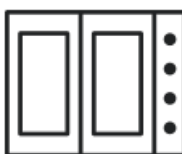


DEEP FRY

Temp (°F): 350

Instructions:

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



BAKE -

CONVECTION

Temp (°F): 425

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

160 servings per container

Serving Size **3 oz (85g)**

Amount Per Serving

Calories	100
Total Fat 3.5g	4%
Saturated Fat 0g	0%
Mono Unsaturated Fat 1.5g	
Poly Saturated Fat 1.5g	
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 400mg	17%
Total Carbohydrate 17g	6%
Dietary fiber 1g	4%
Total Sugars 1g	
Added Sugars 0g	0%
Protein 1g	3%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.3mg	0%
Potassium 260mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Salt, Sodium Acid Pyrophosphate Added To Maintain Color.



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