



Signature



McCain Signature® Skin-On Shoestring Fries 1/4" PXL

Lightly brined, homestyle skin-on shoestring fries that deliver superior plate coverage and exceptional potato flavor.

PRODUCT DETAILS

GENERAL:

Packaging: 6/4.5 lb.

Best if used within 730 days of production date

Servings size: 3 oz (85g)

Servings per container: 144

CASE:

Net weight case 27 lbs.

Gross weight case 28.43 lbs.

PRODUCT CODES:

SKU MCS110

GTIN (Unit) 10072714191104

GTIN (Case) 10072714191104

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.

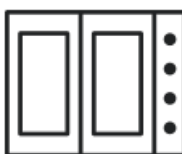


DEEP FRY

Temp (°F): 350

Instructions:

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



BAKE -

CONVECTION

Temp (°F): 425

Instructions:

Preheat oven to 425°F. Spread frozen fries evenly on a shallow baking pan. Bake for 7 to 11 minutes, turning once for uniform cooking.

ADULT NUTRITION FACTS

144 servings per container

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

Amount Per Serving

Calories **110**

Total Fat 5g 6%

Saturated Fat 0.5g 3%

Mono Unsaturated Fat 2g

Poly Saturated Fat 2g

Trans Fat 0g

Cholesterol 0g 0%

Sodium 380mg 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 0.2mg 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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