

PRODUCT DETAILS

GENERAL: Packaging: 6/4.5 lb.

Best if used within 730 days of production date

Servings size: 3 oz / about 10 pieces (85g)

Servings per container: 144

CASE: Net weight case 27 lbs. Gross weight case 28.48 lbs.

PRODUCT CODES: SKU 1000001354 GTIN (Unit) 10072714002011 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.



DEEP FRY Temp (°F): 350

SureCrisp

On Waffle Fries

minutes when delivered.*

McCain[®] SureCrisp[™] Skin-

McCain[®] SureCrispTM fries have a clear coating that

stays crispy for dine-in, carryout or delivery. They're

consumer-preferred over other clear-coat brands

even after 20 minutes on the plate or up to 30



ADULT NUTRITION FACTS

Serving Size

Calories

144 servings per container

3 oz / about

Amount Per Serving

10 pieces

(85g)

130

10%

3%

0%

16%

7%

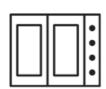
4%

0% 3% Vitamin D 0mcg 0% Calcium 10mg 0% Iron 0.3mg 0% Potassium 240mg 6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000

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.



BAKE -CONVECTION Temp (°F): 425

calories a day is used for general nutrition advice.

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.

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*TM 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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