



McCain® Red Skin Fries 3/8" PXL

Unique red skin potato specialty 3/8" cut fries that stand out from other fries.

PRODUCT DETAILS

GENERAL

Pack Size: 6 x 5 lb

Accept Days (Best Used By): 730

CASE CONFIGURATION

Net Weight Case (Metric): 13.6 kg

Net Weight Case (Imperial): 29.98 lb

Gross Weight Case (Metric): 14.1 kg

Gross Weight Case (Imperial): 31.09 lb

Case Cube (Metric): 0.029 m³

Case Cube (Imperial): 1.024 ft³

CASE DIMENSIONS

Outside Width (Metric): 30.1 cm

Outside Width (Imperial): 11.85 in

Outside Length (Metric): 40.3 cm

Outside Length (Imperial): 15.87 in

Outside Height (Metric): 23.8 cm

Outside Height (Imperial): 9.37 in

PALLET INFORMATION

Cases Per Layer: 10

Layers Per Pallet: 7

Cases Per Pallet: 70

PRODUCT CODES

SKU: 406024

(UPC) Unique Product Code: n/a

(SCC) Shipment Container Code:

10055773060246

INGREDIENTS

Red skin potatoes, Vegetable oil (canola and/or soybean and/or cottonseed and/or sunflower and/or corn), Sea salt, Sugars (dextrose), Sodium acid pyrophosphate, Caramel.

RELIGIOUS CERTIFICATIONS



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 FRYER

Instructions: Deep fry 680 g (1 1/2 lb), 1/2 basket at 350°F (177°C) for 2 1/2 to 3 minutes. Shake basket after 30 seconds.



CONVECTION OVEN

Instructions: Preheat oven to 400°F (204°C). Spread 907 g (2 lb) frozen fries in a single layer on a flat baking sheet or pan. Bake for 11 to 17 minutes.

ADULT NUTRITION FACTS

Serving Size 100g

Amount Per Serving

Calories 121

Total Fat 4.14g

Saturated Fat 0.33g

Mono Unsaturated Fat 2.31g

Polyunsaturated Fat 1.19g

Trans Fat 0.04g

Cholesterol 0mg

Sodium 144mg

Total Carbohydrate 18.8g

Dietary fiber 1.7g

Sugars 1.4g

Protein 2.2g

Vitamin D 0

Calcium 9mg

Iron 0.67mg

Potassium 521mg



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.