



# **McCain<sup>®</sup> Signature IQF Hash Brown Shreds Thick**

McCain® IQF thick hash brown shreds are lightly brined to enhance the natural potato flavor and deliver exceptional overall flavor.

**PRODUCT DETAILS** GENERAL Pack Size: Accept Days (Best Used By): 730

## CASE CONFIGURATION

Net Weight Case (Metric): 8.16 kg Net Weight Case (Imperial): 17.99 lb Gross Weight Case (Metric): 8.71 kg Gross Weight Case (Imperial): 19.2 in Case Cube (Metric): 0.029 m<sup>3</sup> Case Cube (Imperial): 1.024 f<sup>3</sup>

#### 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): 23.5 cm Outside Height (Imperial): 9.25 in

PALLET INFORMATION Cases Per Laver: 10 Layers Per Pallet: 9 Cases Per Pallet: 90

PRODUCT CODES SKU: MCS04686 (UPC) Unique Product Code: n/a (SCC) Shipment Container Code: 10072714046862

INGREDIENTS Potatoes, Salt, Sodium acid pyrophosphate, Sugars (dextrose).

## **RELIGIOUS CERTIFICATIONS**



FOODSERVICE McCan SOLUTIONS

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

## 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.

## **GRIDDLE FRY**



Instructions: Preheat griddle to 350°F (177°C). Spread 3 tbs. Of cooking oil over griddle. Carefully add a thin layer of frozen hashbrowns. Fry for 8 to 10 minutes, stirring frequently for uniform cooking.

## ADULT NUTRITION FACTS

Serving Size	100g
Amount Per S	erving
Calories	85
Total Fat 0.1g	
Saturated Fat 0.03g	
Mono Unsaturated Fat 0g	
Polyunsaturated Fat 0.04g	
Trans Fat 0g	
Cholesterol 0mg	
Sodium 355mg	
Total Carbohydrate 21.3g	
Dietary fiber 1.8g	
Sugars 0.9g	
Protein 1.69g	
Vitamin D 0	
Calcium 12.1mg	
Iron 0.31mg	
Potassium 325mg	