



McCain Our Chef Solutions Potato Shells

Whole regular potatoes, halved and perfectly scooped, allowing you the flexibility to customize and save time in your back of house operations.

PRODUCT DETAILS

GENERAL

Pack Size: 4 x 3.75 lb

Accept Days (Best Used By): 730

CASE CONFIGURATION

Net Weight Case (Metric): 6.8 kg

Net Weight Case (Imperial):

14.991446 lb

Gross Weight Case (Metric): 7.46 kg

Gross Weight Case (Imperial):

16.446498 in

Case Cube (Metric): 0.035 m³

Case Cube (Imperial): 1.236015 f³

CASE DIMENSIONS

Outside Width (Metric): 30.1 cm

Outside Width (Imperial): 11.85 in

Outside Length (Metric): 40.3 cm

Outside Length (Imperial): 15.866 in

Outside Height (Metric): 28.3 cm

Outside Height (Imperial): 11.142 in

PALLET INFORMATION

Cases Per Layer: 10

Layers Per Pallet: 7

Cases Per Pallet: 70

PRODUCT CODES

SKU: 404332

(UPC) Unique Product Code: n/a

(SCC) Shipment Container Code:

10055773043324

INGREDIENTS

Potatoes.

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 3 1/4 to 3 3/4 minutes. Shake basket after 30 seconds.



CONVECTION OVEN

Instructions: Preheat oven to 425°F (218°C). Spread 907 g (2 lb) frozen potato shells in a single layer on a flat baking sheet or pan. Bake for 12 - 16 minutes. Turn once.

ADULT NUTRITION FACTS

Serving Size **100g**

Amount Per Serving

Calories **86**

Total Fat 0.1g

Saturated Fat 0.03g

Mono Unsaturated Fat 0g

Polyunsaturated Fat

0.04g

Trans Fat 0g

Cholesterol 0mg

Sodium 5mg

Total Carbohydrate

21.5g

Dietary fiber 1.8g

Sugars 0.9g

Protein 1.71g

Vitamin D 0

Calcium 12mg

Iron 0.31mg

Potassium 328mg



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