



McCain® Signature Skin-On 5/16" Fries PXL

McCain® skin-on conventional fries that are lightly brined to enhance the natural potato flavor. These fries are the longest length for maximum plate coverage and exceptional flavor.

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): 14.25 kg
Gross Weight Case (Imperial): 31.42 lb
Case Cube (Metric): 0.034 m³
Case Cube (Imperial): 1.201 f³

CASE DIMENSIONS

Outside Width (Metric): 30.1 cm
Outside Width (Imperial): 11.85 in
Outside Length (Metric): 40.3 cm
Outside Length (Imperial): 15.87 in
Outside Height (Metric): 27.3 cm
Outside Height (Imperial): 10.75 in

PALLET INFORMATION

Cases Per Layer: 10
Layers Per Pallet: 7
Cases Per Pallet: 70

PRODUCT CODES

SKU: MCS125
(UPC) Unique Product Code: n/a
(SCC) Shipment Container Code: 10072714191258

INGREDIENTS

Potatoes, Vegetable oil (canola and/or soybean and/or cottonseed and/or sunflower and/or corn), Salt, Sodium phosphate, Sugars (dextrose).

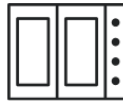
RELIGIOUS CERTIFICATIONS



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.



CONVECTION OVEN

Instructions: Preheat oven to 425°F (218°C). Spread frozen fries in a single layer on a flat baking sheet or pan. Bake for 8 to 12 minutes. Turn once.



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.

ADULT NUTRITION FACTS

Serving Size 100g
Amount Per Serving

Calories 124

Total Fat	4.84g
Saturated Fat	0.67g
Mono Unsaturated Fat	1.97g
Polyunsaturated Fat	2.11g
Trans Fat	0.07g
Cholesterol	0mg
Sodium	413mg
Total Carbohydrate	20.3g
Dietary fiber	1.7g
Sugars	0.8g
Protein	1.61g
Vitamin D	0
Calcium	11.7mg
Iron	0.3mg
Potassium	309mg