



McCain® Steak 3/8" x 3/4" XL

Simple and uncoated, these McCain® classic steak XL fries provide natural potato flavor and texture, without the scratch prep. The longer length XL fries offer better plate coverage.

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): 14.23 kg

Gross Weight Case (Imperial): 31.37

in

Case Cube (Metric): 0.031 m³

Case Cube (Imperial): 1.095 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): 25.3 cm

Outside Height (Imperial): 9.96 in

PALLET INFORMATION

Cases Per Layer: 10

Layers Per Pallet: 7

Cases Per Pallet: 70

PRODUCT CODES

SKU: MCX75

(UPC) Unique Product Code: n/a

(SCC) Shipment Container Code:

10072714240758

INGREDIENTS

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

RELIGIOUS CERTIFICATIONS



FOODSERVICE
SOLUTIONS

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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), 1/3 basket at 350°F (177°C) for 3 1/2 to 4 minutes. Shake basket after 30 seconds.

ADULT NUTRITION FACTS

Serving Size **100g**

Amount Per Serving

Calories **106**

Total Fat 2.6g

Saturated Fat 0.36g

Mono Unsaturated Fat 1.04g

Polyunsaturated Fat 1.13g

Trans Fat 0.04g

Cholesterol 0mg

Sodium 26mg

Total Carbohydrate 21g

Dietary fiber 1.8g

Sugars 0.8g

Protein 1.66g

Vitamin D 0

Calcium 11.9mg

Iron 0.3mg

Potassium 319mg