



McCain® Bakeable Crinkle Fries 1/2"

Simple and uncoated, these McCain® bakeable crinkle cut 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): 14.27 kg

Gross Weight Case (Imperial): 31.46 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: OIF00055A

(UPC) Unique Product Code: n/a

(SCC) Shipment Container Code:

10072714900553

INGREDIENTS

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

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.



CONVENTIONAL OVEN

Instructions: Preheat oven to 425°F (218°C). Place frozen fries in a single layer on a shallow baking pan. Bake 8 to 10 minutes. Deck oven: preheat oven to 450°F (232°C). Place frozen fries in a single layer on a shallow baking pan. Bake for 18 to 22 minutes.



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 10 to 14 minutes. Turn once.

ADULT NUTRITION FACTS

Serving Size 100g
Amount Per Serving

Calories 114

Total Fat	3.6g
Saturated Fat	0.5g
Mono Unsaturated Fat	1.45g
Polyunsaturated Fat	1.56g
Trans Fat	0.05g
Cholesterol	0mg
Sodium	26mg
Total Carbohydrate	20.7g
Dietary fiber	1.7g
Sugars	0.8g
Protein	1.65g
Vitamin D	0
Calcium	11.6mg
Iron	0.3mg
Potassium	316mg