



McCain Foods (AUS & NZ) Pty Ltd  
Customer Specification  
203136

McCain Our Original Choice STRAIGHT CUT FRIES 13mm

**PROCESS:** All Potato products are washed, steam peeled, pre heated, cut and blanched. They are then fried in oil and frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

**COOKING INSTRUCTIONS**

FOR BEST RESULTS COOK FROM FROZEN.  
PRODUCT MUST BE COOKED BEFORE CONSUMPTION.

**DEEP FRY**

Deep fry in oil at 175°C for 2 - 3 minutes.  
Shake basket to remove excess oil.

Always cook to a light golden colour.  
When using smaller amounts reduce cooking time.  
DO NOT OVER COOK.

**INGREDIENTS:** POTATO (95%), CANOLA OIL, DEXTROSE (FROM MAIZE).

MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH GLUTEN CONTAINING CEREALS AND SULPHITES.

**NUTRITION INFORMATION**

Servings per package: 50  
Serving size: 100 g

	Average Quantity per Serving		Average Quantity per 100 g	
Energy	561 kJ	(134 Cal)	561 kJ	(134 Cal)
Protein	2.4 g		2.4 g	
Fat, total	4.5 g		4.5 g	
- saturated	0.4 g		0.4 g	
Carbohydrate	20.0 g		20.0 g	
- sugars	LESS THAN 0.5 g		LESS THAN 0.5 g	
Sodium	52 mg		52 mg	

**Halal:** Not Certified  
**Kosher:** Not Certified  
**Vegan** Contains no animal products  
**Vegetarian:** Contains no meat products

**GMO STATEMENT**

THIS PRODUCT DOES NOT REQUIRE LABELLING AS A GENETICALLY MODIFIED FOOD IN ACCORDANCE WITH THE AUSTRALIAN/NZ FOOD STANDARDS CODE VOLUME 2, SECTION 1.5.2

**STORAGE**

KEEP FROZEN AT OR BELOW MINUS 18°C.

**SHELF LIFE**

KEEPS FOR 24 MONTHS FROM THE DATE OF MANUFACTURING.

**TRANSPORT**

THE PRODUCT SHOULD BE TRANSPORTED IN ACCORDANCE WITH THE RECOMMENDED CODE OF PRACTICE FOR HANDLING MERCHANDISING FROZEN FOODS SUCH THAT PRODUCT TEMPERATURE AND INTEGRITY IS MAINTAINED AT ALL TIMES.

**PRODUCT OF AUSTRALIA or PRODUCT OF NEW ZEALAND**

*This specification is valid at the time of issue. Check packaging for most up to date information. Please request updates as required.*

**Date Issued:** 07/10/2019  
Review in 3 years from date issued

**Authorised by:** Adam Christie