



MCL03622: McCain® Redstone Canyon® Skin-On Spiral Fries Product

Best if used before 365 days from date of manufacture, when stored at 0°F or below

Kosher (OU)

Cut size: spirals

Suggested Quantity per Serving: 3 oz (85g)

Skin On: Yes

Packaging: 6/4.00 LB PLAIN POLYKRAFT BAGS IN A PRINTED MASTER CASE.

Case Config		Dimensions	
Net weight inner pkg:		Width:	12in
Inner packs per case:		Length:	10.25in
Net weight case:	24lbs	Depth:	16in
Gross weight case:	25.54lbs		
Case cube size:	1.14cu. ft.		

Bar Codes
 UPC: 072714936227
 GTIN (Unit): 00072714936227
 GTIN (Case): 10072714936224
 GTIN (Pallet): 10072714936224
 Napa #: 891501E604511

Ingredients:
 Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Bleached Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid). Contains 2% or less of Caramel Color, Cocoa Powder (Processed With Alkali), Degermed Yellow Corn Meal, Dextrin, Dextrose, Garlic Powder, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Garlic Flavor, Onion Powder, Paprika Extract (color), Rice Flour, Salt, Sodium Acid Pyrophosphate Added To Maintain Color, Spices, Tapioca Starch, Tapioca Starch - Modified, Xanthan Gum.

Nutrition Facts
 Serving size: 85g
 Servings per container: 128.00

Amount per Serving:
 Calories: 150 Calories from fat: 60

	% of daily value
Total Fat: 7g	11%
Saturated Fat: 1g	5%
TransFat: 0g g	
MonoUnsaturatedFat: 3g	
PolyUnsaturatedFat: 2.5g	
Cholesterol: 0mg	
Sodium: 420mg	17%
Potassium: 220mg	6%
Total Carbohydrate: 21g	7%
Dietary fiber: 2g	8%
Sugars: 0g	
Protein: 2g	

Vitamin A: 0%	Vitamin C: 8%
Calcium: 0%	Iron: 4%

ALLERGENS

This product contains ingredients which may cause an allergic reaction to the following:



PREPARATION FROM FROZEN

Deep Fry: Temp (°F): 350 Cook Time (min): 2-1/2 to 3

Convection: Temp (°F): 425 Cook Time (min): 10 to 14

Convection Oven From Frozen:
 Instructions: CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

SERVING SUGGESTIONS

3 oz