



# McCain Foods (AUS & NZ) Pty Ltd

## Customer Specification

202120

### McCAIN OUR CHEF SOLUTIONS RUSTIC FRIES

**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 3 - 4 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 (97%), CANOLA OIL, DEXTROSE (FROM MAIZE).

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

#### NUTRITION INFORMATION

Servings per package: 20

Serving size: 100 g

	Average Quantity per Serving		Average Quantity per 100 g	
Energy	518 kJ	(124 Cal)	518 kJ	(124 Cal)
Protein	2.5 g		2.5 g	
Fat, total	3.0 g		3.0 g	
- saturated	0.2 g		0.2 g	
Carbohydrate	20.0 g		20.0 g	
- sugars	LESS THAN 1.0 g		LESS THAN 1.0 g	
Sodium	50 mg		50 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

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

**Date Issued:** 13/07/2016

Review in 3 years from date issued

**Authorised by:**

Therese Sillekens