



McCain Foods (AUS & NZ) Pty Ltd
Customer Specification
202293

McCain Our Menu Signatures BEER BATTER 13mm FRIES

PROCESS: McCain ensures the quality of its products by using the best ingredients. Once the potatoes are harvested, McCain carefully prepares the beer batter fries by lightly cooking the cut potatoes in Australian grown canola oil. The fries are then quick frozen savouring the full potato flavour.

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 (86%), BEER BATTER (8%) (**WHEAT FLOUR (GLUTEN)**, WHEAT STARCH, SALT, RAISING AGENTS (450, 500), BEER), CANOLA OIL.

Contains gluten containing cereals.

MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH SULPHITES.

NUTRITION INFORMATION

Servings per package: 20

Serving size: 100 g

	Average Quantity per Serving		Average Quantity per 100 g	
Energy	707 kJ	(169 Cal)	707 kJ	(169 Cal)
Protein	2.5 g		2.5 g	
Fat, total	6.4 g		6.4 g	
- saturated	0.5 g		0.5 g	
Carbohydrate	24.3 g		24.3 g	
- sugars	LESS THAN 1.0 g		LESS THAN 1.0 g	
Sodium	293 mg		293 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 18 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:

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