

# McCain Foods (AUS & NZ) Pty Ltd Customer Specification 203175

# McCain Our Chef Solutions OVEN 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.

### **OVEN (FOR BOTH GAS & ELECTRIC OVENS)**

1. Preheat oven to 230°C (210°C fan forced).

2. Cook for: Conventional Oven: 12 - 20 minutes depending on colour/crispness preference.

Fan Forced Oven: 12 - 18 minutes depending on colour/crispness preference.

Pizza Oven: Fries can be cooked in a pizza oven, refer to oven manufacturers cooking recommendations.

NOTE: Cooking times vary from oven to oven. Adjust the cooking times to suit your oven.

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	INFORMAT	ION		
Servings per packag	e: 50				
Serving size: 100 g					
	Averaç	Average Quantity		Average Quantity	
	p	per Serving		per 100 g	
Energy	592 kJ	(142 Cal)	592 kJ	(142 Cal)	
Protein		2.3 g		2.3 g	
Fat, total		4.5 g		4.5 g	
<ul> <li>saturated</li> </ul>		0.4 g		0.4 g	
Carbohydrate		21.0 g		21.0 g	
- sugars	LESS THA	AN 1.0 g	LESS TH	AN 1.0 g	
Sodium		75 mg		75 mg	

Halal: Not Certified Kosher: Not Certified

VeganContains no animal productsVegetarian: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 Authorised by: Therese Sillekens

Review in 3 years from date issued

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