



**McCain Foods (AUS & NZ) Pty Ltd**  
**Customer Specification**  
**MCF03725**

**McCain Sweet Potato Fries 10mm Straight Cut 6x1.13kg**

**PROCESS:**

All Potato products are washed, steam peeled, pre heated, cut and blanched. They are then coated in batter and 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**

Preheat the frying oil to 175°C. Cook 1/3 basket (approx. 700g) of product for 3 - 3 ½ minutes. Shake to remove excess oil. When using smaller amounts reduce cooking time.  
 DO NOT OVER COOK.

**INGREDIENTS:** SWEET POTATOES (80%), BATTER (MODIFIED STARCHES (1422 (FROM GENETICALLY MODIFIED CORN), 1412), SUGAR, RICE FLOUR, DEXTRIN, MOLASSES, FIBRES (PEA, CORN (GENETICALLY MODIFIED)), SALT, ACIDITY REGULATORS (450, 500), PAPRIKA, TURMERIC, THICKENER (415)), VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING OILS: CANOLA, COTTONSEED, **SOYBEAN**, SUNFLOWER, CORN).

**CONTAINS SOY.**

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

**Halal:** Not Certified  
**Kosher:** Not Certified  
**Vegan:** Yes, Not Certified  
**Vegetarian:** Yes, Not Certified

**NUTRITION INFORMATION**

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Servings per package: 11		
Serving size: 100 g		
	Average Quantity Per serve	Average Quantity Per 100g
Energy	812 kJ (194 Cal)	812 kJ (194 Cal)
Protein	1.5 g	1.5 g
Fat, total	7.7 g	7.7 g
- saturated	1.1 g	1.1 g
Carbohydrate	28.6 g	28.6 g
- sugars	8.9 g	8.9 g
Sodium	274 mg	274 mg

**GMO Statement:** This Product does 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 -18°C. Keeps for 18 months from the date of manufacturing  
 If content becomes thawed, use as soon as possible. Do not refreeze.

**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.

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

**Product of the USA**

**Date Issued:** 27/01/2016  
 Review in 3 years from date issued

**Authorised by:** Therese Sillekens