



McCain Foods (AUS & NZ) Pty Ltd
Customer Specification
MCX04773
McCain Potato Skin Shells 7.71kg

PROCESS:

The Potato product is washed, baked, cut and scooped to form the potato skin shells and then 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 180°C for 2½ - 3 minutes.

OVEN

1. Preheat oven to 220°C
2. Spread skins evenly on a baking tray and bake for 6-8 minutes, turning once for uniform cooking.

NOTE: Cook to a light golden colour. Do not overcook. Watch carefully during the final minutes of preparation.
 When cooking smaller amounts, reduce cooking time accordingly.

INGREDIENTS: POTATOES.

MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH WHEAT, MILK & SOY.

Halal: Not Certified
Kosher: Not Certified
Vegan Contains no animal products
Vegetarian: Contains no meat products

NUTRITION INFORMATION

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Servings per package: 100		
Serving size: 76 g		
	Average Quantity Per serve	Average Quantity Per 100g
Energy	336 kJ (80 Cal)	445 kJ (106 Cal)
Protein	2.0 g	2.6 g
Fat, total	0.0 g	0.0 g
- saturated	0.0 g	0.0 g
Carbohydrate	18.0 g	23.1 g
- sugars	<1.0 g	<1.0 g
Sodium	5 mg	8 mg

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 -18°C. Keeps for 24 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: 18/03/2016
 Review in 3 years from date issued

Authorised by: Therese Sillekens