



McCain Foods (AUS & NZ) Pty Ltd
Customer Specification
1000004868

McCain Our Menu Signatures SWEET POTATO WEDGES

PROCESS: All sweet 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 3¼ - 3¾ minutes.
Shake basket to remove excess oil.

When using smaller amounts reduce cooking time.
DO NOT OVER COOK.

INGREDIENTS: SWEET POTATO (80%), BATTER (MODIFIED STARCHES (1422, 1412), RICE FLOUR, POTATO DEXTRIN, PEA FIBRE, MOLASSES, SALT, RAISING AGENTS (450, 500), PAPRIKA EXTRACT, TURMERIC EXTRACT, ACIDITY REGULATOR (450), THICKENER (415)), SUNFLOWER OIL, SUGAR.

MADE IN A

FACILITY THAT ALSO PROCESSES PRODUCTS WITH GLUTEN CONTAINING CEREALS.

NUTRITION INFORMATION

Servings per package: 11

Serving size: 100 g

	Average Quantity per Serving		Average Quantity per 100 g	
Energy	788 kJ	(189 Cal)	788 kJ	(189 Cal)
Protein	1.5 g		1.5 g	
Fat, total	6.7 g		6.7 g	
- saturated	0.9 g		0.9 g	
Carbohydrate	29.4 g		29.4 g	
- sugars	8.9 g		8.9 g	
Sodium	231 mg		231 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.

MADE IN THE UNITED KINGDOM

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

Date Issued: 25/10/2017

Authorised by:

Adam Christie

Review in 3 years from date issued