



30 MINS HOLD TIME* CRISPIER 3X LONGER*

The game changing fry featuring an Advanced Batter Technology.



THE BIGGEST CHALLENGE

Fries play a vital role in the eating out experience and set the scene for the entire meal, so they need to be hot and MUST be crispy!

Great quality is now an expectation for consumers, whether they are eating in, getting take-away or delivery. As fries can make up **1/3 of the dish** it's vital to get them right.

Sadly **82**% of consumers experience soggy, cold, poor quality fries via delivery and take-away. Further to this, **83**% of consumers **would not order fries** through a **delivery service** at all, with over half saying they did not have the confidence that fries would be delivered hot and crispy.

BUT THAT'S ALL ABOUT TO CHANGE!

NEW McCain SureCrisp™ is the game-changing fry featuring an **Advanced Batter Technology** that stays consistently crispy across delivery, takeaway and on-premise channels.



* Based on a delivery time of 30 minutes from preparation, under simulated conditions. Subject to compliance with McCain's cooking instructions. Product quality may be affected by different delivery conditions such as packaging, delivery protocol, travel times and climate to compared to McCain 10mm East Fry

† Compared to McCain 10mm Fast Fry.

‡ Manufactured in the same production facility that processes products containing gluten. May contain gluten. Information source: Technomic Global Takeaway & Delivery Report, Dec 2018.

SURECRISP™

THE GAME CHANGING FRY

THAT DELIVERS!



DELIVERS on Superior Hold

Advanced Batter Technology for a hold time of up to 30 minutes*, and crispier for $3x \, longer^{\dagger}$

DELIVERS on Texture

Fluffy interior with a crispy exterior.

DELIVERS on Operational Simplicity

Avoid menuing 2 different fries for on premises, take-away and delivery with SureCrisp™ that performs on plate and in pack.

DELIVERS on Consumer Satisfaction

Exceed consumers' expectations for fry crispiness, and increase consumer confidence of ordering fries as a go-to-side.

DELIVERS Profitability

Increase sales by expanding your delivery area and confidently offer one of the most popular and highest menu items for delivery and takeaway, as well as on-premises.

Gluten Free Formulation ‡

What do consumers LOVE about McCain SureCrisp™ fries after 30 minutes?

"Good colour, crisp and good texture"

"SureCrisp™ had the best flavour and was nice and crisp"

"Nice and crisp, nice taste, fluffy texture"

"Loved the cut of the chip, colour and flavour"

"Best combination of crispiness and flavour, nice aftertaste"

"Crispy, long lasting taste"



EASY TIPS TO MAKE THE CRISPINESS LAST EVEN LONGER

FRY SLEEVE



STEP 1

Insert napkin into sleeve all the way to the bottom.



STEP 2

Fold napkin over the top.



STEP 3

Place fry sleeve upright on top of any other items in the bag. Roll and seal the bag top for secure travel.

TAKE-AWAY CONTAINER



STEP 1

Carefully cut three holes (not slits) into each of the sides (15 total).



Wrap burger or sandwich in foil to retain its heat.

STEP 3

Place napkin under fries to help absorb moisture.



Close lid to retain heat and clamshell in bag. Roll and seal the bag for secure travel.

FOLDED CARTON



STEP 1

Remove the two side flaps to allow the carton to vent and insert a napkin to absorb moisture.



STEP 2

Wrap burger or sandwich in foil to retain its heat.



STEP 3

Fold napkin ends over the top of the food and close the remaining flaps.



STEP 4

Pack bag with additional napkins to further absorb moisture. Roll and seal the bag for secure travel.



For more information, talk to your McCain Foodservice Representative or please call our National Sales office on 1800 065 521.

