

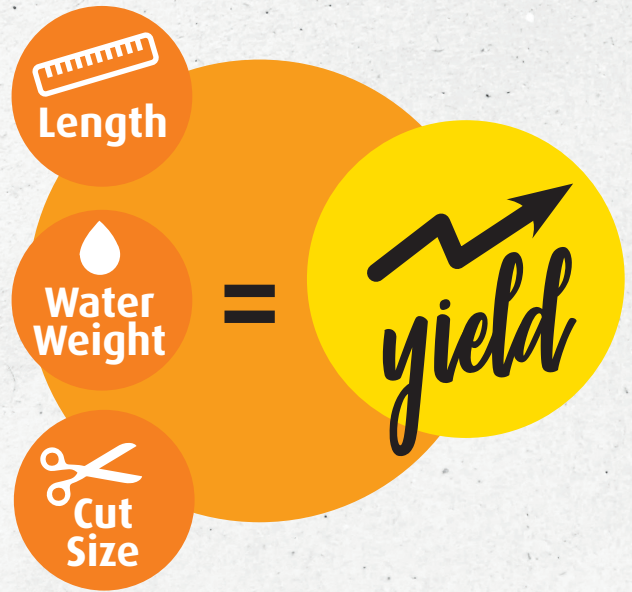
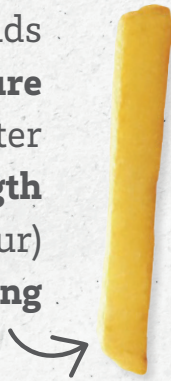


LOW WATER: HIGH SOLIDS

McCain premium battered fries
DELIVER THE PERFECT FRY
EXPERIENCE resulting in
MORE PROFIT FROM
EVERY DOCKET! \$



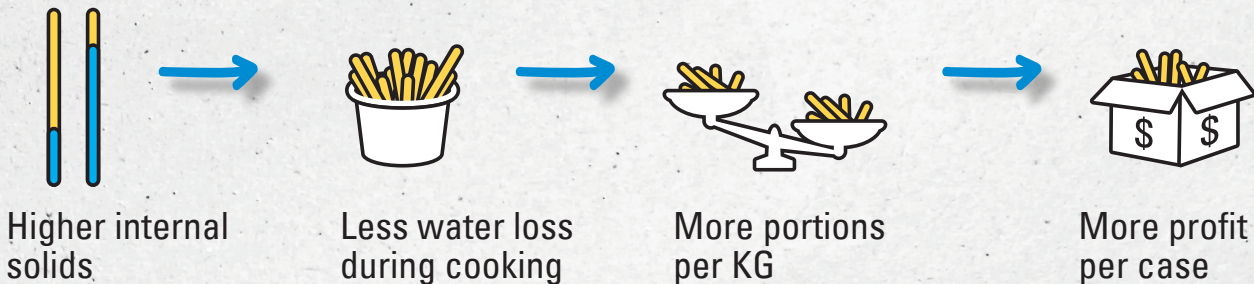
High in solids
The right texture
Low in water
The right length
The right appearance (colour)
Great tasting



A HIGHER SOLIDS TO WATER RATIO IN FRIES MAXIMISES YIELD

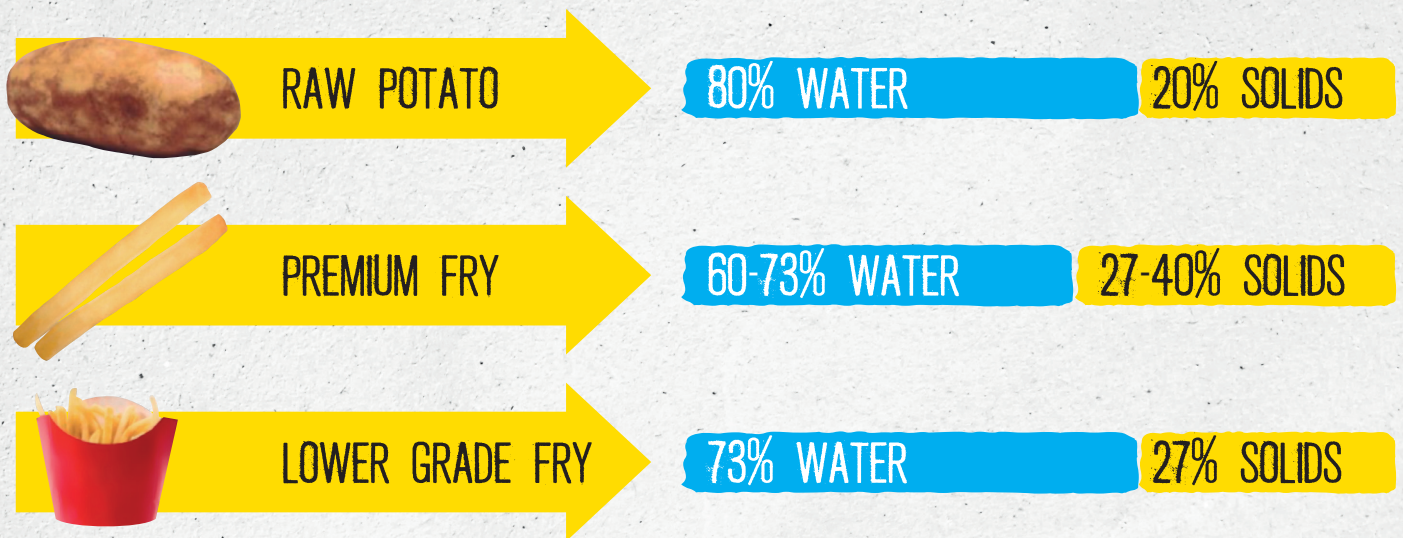
When sourcing raw materials, McCain aims for quality potatoes with optimal shape, size and solids to maximise yield.

McCain also takes more water out of their fries during processing, meaning more fries per kilo of cooked product for the end user.



FOODSERVICE
SOLUTIONS

Because McCain starts with quality potatoes, when cooked our premium products give more fries per kilo!



McCain premium fries have a higher solids and a lower water content, so less water is lost during cooking, giving more portions per case.

500g McCain raw → 378g fries cooked = **76% YIELD**

500g lower grade fries raw → 325g fries cooked = **70% YIELD**

This could equate to just under 1kg of extra product per 15kg carton

McCain PREMIUM FRIES DELIVER:

- ✓ Superior plate coverage
- ✓ Lowered plate costs
- ✓ More serves per carton
- ✓ More profit to the end user



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