

McCain Fry 'n' Dip




Product Description	Half-Pipe Shape Cut Potato Strips. Prefried and quick frozen
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Ingredients	Potatoes, Sunflower oil
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Article number	Bags or poly			Outercases		
	Net weight (g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (l) x width (w) x height (h)	Ean code
400005	2500	W 738 x h 465	8710438058529	5 x 2,500 = 12.5 KG	L 396 x w 263 x h 312	8710438058536

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	6	54	675	725	Euro (120x80) x 202

Cooking directions*	Deep fry		175°C	2 ½ - 3 minutes	Preheat the frying oil to 175°C. Cook ½ basket of product for approximately 2 ½ to 3 minutes.
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* For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values (per 100 grs frozen)	Energy (KJ)		609
	Energy (Kcal)		145
	Proteins total (g)		2,5
	Carbohydrates (g)		21
	Sugar (g)		0,5
	Lipids (g)		5
	Saturated fatty acids (g)		0,6
	Mono-unsaturated fatty acids (g)		2
	Poly-unsaturated fatty acids (g)		2,5
	Fibres (g)		3
	Sodium (g)		0,04

Microbiological Information (Limit in cfu/g) *	Total plate count:		< 500000/g
	Enterobacteriaceae:		< 100/g
	E-coli:		< 10/g
	Staphylococcus aureus:		< 100/g
	Moulds:		< 1000/g
	Yeasts:		< 1000/g
	Salmonella:		absent/25g
	Listeria monocytogenes:		< 100/g
	An.Sulphite Red. Spores:		< 100/g
	Bacillus cereus:		< 1000/g

Storage conditions / shelf life	*** - 18°C	18 months
	** - 12°C	1 month
	* - 6°C	1 week
	+ 4°C	1 day

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Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.

McCain Foods ensures that the information contained in this document are correct on the date of issue

* In accordance with the regulation CE N° 2073/2005, we apply on our frozen potato products the hygiene criteria; criteria indicating the good working of the manufacturing process. Exceed these criteria require corrective measures to maintain the hygiene of the process.