

**MCCAIN**  
**STAYCRISP 6/6**  
**5X2,5 KG**



Product Description	Salted Julienne French fries with a crisp coating, prefried and quick frozen.
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Ingredients	Potatoes (89%), sunflower oil (5,5%), coating (5,1%) [modified starch, rice flour, dextrin, pea fibre, raising agents (E450, E500), dextrose, thickener: xanthan gum, pea protein], salt (0,4%)
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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
100006743	2500	W 738 x h 470	8710438027716	5 x 2.500 = 12.500	- 396 x w 263 x h 312	8710438028324

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	719	Euro (120x80) x 202

Cooking directions*	Deep fry		175°C	2:30 minutes	Preheat the frying oil to 175°C. Cook ½ basket of frozen product for approximately 2:30 minutes.
	Fan Assisted Oven		200°C	11 minutes	Preheat the oven to 200°C. Spread the frozen product in one full layer on a baking tray and put the tray in the middle of the oven. Cook the product for approximately 11 minutes.

\* For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour and crisp. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values (per 100g per sold product)	Energy (kJ)	695
	Energy (Kcal)	166
	Fat (g)	5.5
	Saturates(g)	0.6
	Mono-unsaturates(g)	2.2
	Poly-unsaturates(g)	2.7
	Carbohydrates (g)	25
	Sugar (g)	0.5
	Fibres (g)	3
	Proteins total (g)	2.5
	Salt (g)	0.4

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
Bacillus cereus:	<= 1000/g	

Storage conditions / shelf life	*** - 18°C	24 months
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Allergen	Present in product	Possible cross contamination
Celery and products thereof	-	-
Cereals containing gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Lupin and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Molluscs and products thereof	-	-
Mustard and products thereof	-	-
Nuts and products thereof	-	-
Peanuts and products thereof	-	-
Sesame seeds and products thereof	-	-
Soybeans and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	-	-

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Issued date: 01-08-2018

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.