



McCain®  
**Sweet Potato Fries 7/16**

SKU: 403725

Pack Size: 6 x 2.5 lb

Creamy and crispy, naturally ripened sweet potatoes, cut into thick strips and layered in a flavourful caramelized crust

## NUTRITION & INGREDIENTS

### Ingredients

Sweet potatoes, Vegetable oil (canola and/or soybean and/or cottonseed and/or sunflower and/or corn), Modified corn starch, Modified potato starch, Sugars (brown sugar, sugar), Rice flour, Potato dextrin, Pea fibre, Salt, Baking powder, Sodium phosphate, Paprika, Turmeric, Xanthan gum, Corn fibre.

<b>NUTRITION FACTS</b>	
<b>VALEUR NUTRITIVE</b>	
Per 100 g / par 100 g	
<b>Amount</b>	<b>% Daily Value</b>
<b>Teneur</b>	<b>% valeur quotidienne</b>
<b>Calories / Calories</b> 181	
<b>Fat / Lipides</b> 7.63 g	<b>10%</b>
Saturated / saturés 1.04 g	<b>6%</b>
+ Trans / trans 0.12 g	
Polyunsaturated / Polyunsaturés 3.31 g	
Omega-6 / Omega-6 2.89 g	
Omega-3 / Omega-3 0.38 g	
Monounsaturated / Monounsaturés 3.12 g	
<b>Cholesterol / Cholestérol</b> 0 mg	
<b>Sodium / Sodium</b> 222 mg	<b>10%</b>
<b>Potassium / Potassium</b> 316 mg	<b>7%</b>
<b>Carbohydrate / Glucides</b> 26.8 g	
Fibre / Fibres 1.8 g	<b>6%</b>
Sugars / sucres 8.4 g	<b>8%</b>
<b>Protein / Protéines</b> 1.53 g	
Calcium / Calcium	<b>2%</b>
Iron / Fer	<b>3%</b>

## COOKING INSTRUCTIONS

Deep Fry: 680 g (1 1/2 lb), (1/2 basket) at 350°F (177°C) for 3-3 1/2 minutes. Convection Oven: Preheat to 425°F (218°C). Cook 907 g (2 lb) for 9-13 minutes. Turn once. Product must be fully cooked for food safety and quality. Cook from frozen state using recommended time and temperature. Deep fry: Shake basket after 30 seconds. Oven: Spread frozen fries in a single layer on a flat baking sheet or pan. Since appliances vary, these cooking times are approximate. Cook to desired texture. Always cook to a light golden colour. **DO NOT OVERCOOK ! NOT RECOMMENDED FOR COOKING IN A MICROWAVE OVEN.**

## SPECIFICATIONS

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### Product Information

<b>Accept Days (Best Used By):</b>	540
<b>Piece Count Per Pound:</b>	n/a
<b>Suggested Serving Size:</b>	100 gr
<b>Pack Size:</b>	6 x 2.5 lb
<b>Packaging:</b>	Packed in polyethylene bag and placed in a corrugated box. It is kept frozen.

### Case Dimensions

<b>Outside Width (Metric):</b>	30.480 cm
<b>Outside Width (Imperial):</b>	12.000 in
<b>Outside Length (Metric):</b>	33.660 cm
<b>Outside Length (Imperial):</b>	13.250 in
<b>Outside Height (Metric):</b>	19.050 cm
<b>Outside Height (Imperial):</b>	7.500 in

### Case Configuration

<b>Unit Net Weight (Metric &amp; UOM):</b>	1.133 kg
<b>Units Per Case:</b>	6
<b>Net Weight Case (Metric):</b>	6.800 kg
<b>Net Weight Case (Imperial):</b>	15.000 lb
<b>Gross Weight Case (Metric):</b>	7.330 kg
<b>Gross Weight Case (Imperial):</b>	16.160 lb
<b>Case Cube (Metric):</b>	0.0195 m <sup>3</sup>
<b>Case Cube (Imperial):</b>	0.667 f <sup>3</sup>

### Pallet Information

<b>Cases Per Layer:</b>	12
<b>Layers Per Pallet:</b>	12
<b>Cases Per Pallet:</b>	132

### Bar Codes

<b>(UPC) Unique Product Code:</b>	055773037258
<b>(SCC) Shipment Container Code:</b>	10055773037255