

Product Details

Product Definition

Category: PRIVATE BRD
Company: McCain Foods Canada
Part: 404418
Description: TATERCHEF 3/8 S/C 6x5LB

**Image Not
Available**

Attributes

Shipment Container Code (SCC): 10055773044185
SCC Marked: Y
Case - Product Type: CA
Product Description - French: Taterchef 3/8 Coupe Regulieres 6x5LB
Brand Name - English: Taterchef
Brand Name - French: Taterchef
Units per Case: 6
Units Size: 5
Units Size UOM: LB
Country of Origin: CA
First Order Date: 2009/01/01
First Ship Date: 2009/01/08
ECCnet Classification Code: 000166
Case - Pack/Unit Qualifier: P
Outside Length (Metric) - Case: 40.3
Outside Length UOM (Metric): CM
Outside Width (Metric) - Case: 30.1
Outside Width UOM (Metric): CM
Outside Height (Metric) - Case: 24.3
Outside Height UOM (Metric): CM
Volume (Metric) - Case: 0.03
Volume UOM (Metric): CR
Net Weight (Metric) - Case: 13.608
Net Weight UOM (Metric): K
Gross Weight (Metric) - Case: 14.288
Gross Weight UOM (Metric): K
Outside Length (Imp) - Case: 15.87
Outside Length UOM (Imp) - Case: IN

Attributes

Outside Width (Imp) - Case: 11.85
Outside Width UOM (Imp) - Case: IN
Outside Height (Imp) - Case: 10.16
Outside Height UOM (Imp) - Case: IN
Volume (Imp) - Case: 1.106
Volume UOM (Imp): CF
Imperial Net Weight - Case: 30
Imperial Net Weight UOM - Case: L
Imperial Gross Weight - Case: 31.5
Imperial Gross Weight UOM - Case: L
Case - Packaging Form: BOX
Case - Packaging Material: 25
Pallet Tie: 10
Pallet Tier: 7
Pallet Quantity: 70
Package and Storage: Packed in polyethylene bag and placed in a corrugated box. It is kept frozen.
Package and Storage - French: Emballé dans un sac en plastique et placé dans une boîte ondulée. Garder congelé.
Minimum Order Quantity: 1
Lead Time - Value: 7
Lead Time - Time Period: DA
Lead Time - Type: AF
Extended Description - English: Taterchef 3/8 Straight Cut French Fried Potatoes 6x5 lb
Extended Description - French: Taterchef 3/8 Coupe Régulière Pommes de Terre Frites 6x5 lb
Accept Days: 730
Storage Temperature: -18
General Description: 3/8 in. x 3/8 in. french fried potato
General Description - French: Frites de 3/8 x 3/8 po
Code Date Type: NU
Brand Distribution Type: CS
Production Type: MF
Manufacturer: McCain Foods
Division: Food Service
Production Facility: Florenceville, Grand Falls, Portage, Carberry
Benefits: Natural potato flavour. Cost effective.
Benefits - French: Saveur naturelle de pommes de terre. Bon rendement
UPC Marked on Box: N
Shelf Life: 730

Attributes

Preparation and Cooking Suggestions: Deep fry 680 g (1 1/2 lb), (1/2 basket) at 350°F (177°C) for 2 1/4-2 3/4 minutes. Product must be fully cooked for food safety and quality. For best results; cook from frozen state using recommended time and temperature. Shake basket after 30 seconds. 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.

Preparation and Cooking Suggestions - French: À la grande friture 680 g (1 1/2 lb), (1/2 panier) pendant 2 1/4-2 3/4 minutes à 350°F (177°C). Cuire le produit complètement afin d'assurer sa salubrité et sa qualité. Pour obtenir un résultat optimal, ne pas décongeler avant la cuisson, et respecter les indications de temps et de température. Secouer le panier après 30 secondes. Les temps de cuisson peuvent varier d'un appareil à l'autre. Cuire jusqu'à l'obtention de la texture désirée. Toujours faire dorer légèrement. **NE PAS TROP CUIRE!** Cuisson au micro-ondes non recommandée.

Serving Suggestions: Serve as a side dish.

Serving Suggestions - French: Servir de plat d'accompagnement

Suggested Serving Size: 100

Suggested Serving Size UOM: GR

Serving Size: 100

Serving Size UOM: GR

Serving Size Type: PP

Consumer Support Number: 1-866-MCCAIN1

For more information - English: McCain Foods (Canada), 8800 Main Street, Florenceville-Bristol, N.B. E7L 1B2

For more information - French: McCain Foods (Canada), 8800, rue Main, Florenceville-Bristol, N.B. E7L 1B2

Calculation Size: 100

Calculation Size UOM: GR

Edible %: 100

Kosher Classification: NOT_KOSHER

Calories: 129

Calories UOM: CAL

Protein: 2

Protein UOM: GR

Carbohydrates: 23

Carbohydrates UOM: GR

Carbohydrates % DV/RDI: 8

Total Dietary Fibre: 2

Total Dietary Fibre UOM: GR

Total Dietary Fibre % DV/RDI: 8

Total Sugar: 0.8

Total Sugar UOM: GR

Total Fat: 3.26

Total Fat UOM: GR

Total Fat % DV/RDI: 5

Attributes

Saturated Fat: 0.49
Saturated Fat UOM: GR
Saturated Fat % DV/RDI: 3
Polyunsaturated Fat: 1.22
Polyunsaturated Fat UOM: GR
Monounsaturated Fat: 1.22
Monounsaturated Fat UOM: GR
Transfatty Acids: 0.05
Transfatty Acids UOM: GR
Cholesterol: 0
Cholesterol UOM: ME
Vitamin A: 0
Vitamin A UOM: RE
Vitamin A % DV/RDI: 0
Vitamin C: 3.3
Vitamin C UOM: ME
Vitamin C %: 6
Calcium: 8
Calcium UOM: ME
Calcium %: 0
Iron: 0.5
Iron UOM: ME
Iron %: 4
Potassium: 248
Potassium UOM: ME
Potassium %: 7
Sodium: 36
Sodium UOM: ME
Sodium %: 1
Omega 3 Fatty Acids: 0.16
Omega 3 Fatty Acids UOM: GR
Omega 6 Fatty Acids: 1.06
Omega 6 Fatty Acids UOM: GR

Ingredients: Potatoes, vegetable oil (canola and/or soybean and/or cottonseed and/or sunflower), sodium acid pyrophosphate, dextrose.

Ingredients - French: Pommes de terre, huile végétale (huile(s) de canola et/ou de soya et/ou de coton et/ou de tournesol), pyrophosphate acide de sodium, dextrose.

Allergen - Peanuts - Manufacturing Line: N
Allergen - Peanuts - Manufacturing Plant: N
Allergen - Tree Nuts - Manufacturing Line: N
Allergen - Tree Nuts - Manufacturing Plant: N
Allergen - Sesame - Manufacturing Line: N
Allergen - Sesame - Manufacturing Plant: N

Attributes

Allergen - Milk - Manufacturing Line: N
Allergen - Milk - Manufacturing Plant: N
Allergen - Eggs - Manufacturing Line: N
Allergen - Eggs - Manufacturing Plant: N
Allergen - Fish - Manufacturing Line: N
Allergen - Fish - Manufacturing Plant: N
Allergen - Shellfish - Manufacturing Line: N
Allergen - Shellfish - Manufacturing Plant: N
Allergen - Soy - Manufacturing Line: N
Allergen - Soy - Manufacturing Plant: N
Allergen - Wheat - Manufacturing Line: N
Allergen - Wheat - Manufacturing Plant: N
Allergen - Sulphites - Manufacturing Line: N
Allergen - Sulphites - Manufacturing Plant: N
Allergen - Latex - Manufacturing Line: N
Allergen - Latex - Manufacturing Plant: N
Allergen Information available: Y

Transfat_Free: Y

Delisted products for Marketing site: Y

Market Segment: FS

Selection Code Profile ID: 003

Short Description - English: TATERCHEF 3/8 S/C

Short Description - French: Taterchef 3/8 Coupe Reg

Preparation & Cooking Instructions - ECCNET: Deep fry 680 g (1 1/2 lb), (1/2 basket) at 350°F (177°C) for 2 1/4-2 3/4 minutes. Product must be fully cooked for food safety and quality. For best results; cook from frozen state using recommended time and temperature. Shake basket after 30 seconds. 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.

Preparation & Cooking Instructions French - ECCNET: À la grande friture 680 g (1 1/2 lb), (1/2 panier) pendant 2 1/4-2 3/4 minutes à 350°F (177°C). Cuire le produit complètement afin d'assurer sa salubrité et sa qualité. Pour obtenir un résultat optimal, ne pas décongeler avant la cuisson, et respecter les indications de temps et de température. Secouer le panier après 30 secondes. Les temps de cuisson peuvent varier d'un appareil à l'autre. Cuire jusqu'à l'obtention de la texture désirée. Toujours faire dorer légèrement. NE PAS TROP CUIRE! Cuisson au micro-ondes non recommandée.

Export to ECCNet: Y

Tax Required: N

Is Organic Product: N

Marking - Best Before Date: N

Marking - Packing Date: N

Marking - Production Date: Y

Marking - Expiry Date: N

Attributes

Global Product Classification Code (GPC): 10000270
Functional Name - English: POTATOES
Functional Name - French: POMMES DE TERRE
Channels of Distribution - CDN Foodservice: Y
Channels of Distribution - CDN Gen Merch: N
Channels of Distribution - CDN Grocery: N
Channels of Distribution - GDSN Foodservice: N
Base Unit (Case): Y
Consumer Unit (Case): Y
Invoice Unit (Case): Y
Orderable Unit (Case): Y
Shipping Unit (Case): Y
Variable Weight Unit (Case): N
Package Marked Returnable: N
Catalogue GLN: 0068790053227
GTIN Type (Case): UK
Product Name - English: Taterchef 3/8 Straight Cut French Fried Potatoes 6x5
Product Name - French: Taterchef 3/8 Coupe Régulière Pommes de Terre Frites
Product Description New - English: TATERCHEF 3/8 S/C
Product Description New - French: Taterchef 3/8 Coupe Reg
Net Content - Unit: 5
Net Content UOM - Unit: LB
Net Content - Case: 30
Net Content UOM - Case: LB
Halal: N
Bar Code Symbology Case: 26
Food Label Version: P2017
Allergen Relevant Data Provided: Y
Nutrition Format Type: NFT