

Product Details

Product Definition

Category: REGULAR SPECIALITIES
Company: McCain Foods Canada
Part: 497392
Description: Sweet Potato Crinkle Fries 7/16

**Image Not
Available**

Attributes

Shipment Container Code (SCC): 10055773973928
SCC Marked: Y
Case - Product Type: CA
Product Description - French: Frites de patates douces ondulées 7/16 po
Brand Name - English: McCain
Brand Name - French: McCain
Units per Case: 6
Units Size: 2.5
Units Size UOM: LB
Country of Origin: US
First Order Date: 2008/02/04
First Ship Date: 2008/02/04
ECCnet Classification Code: 000166
Case - Pack/Unit Qualifier: P
Case - Numeric Units/Servings: 68
Outside Length (Metric) - Case: 33.66
Outside Length UOM (Metric): CM
Outside Width (Metric) - Case: 30.48
Outside Width UOM (Metric): CM
Outside Height (Metric) - Case: 24.77
Outside Height UOM (Metric): CM
Volume (Metric) - Case: 0.025
Volume UOM (Metric): CR
Net Weight (Metric) - Case: 6.8
Net Weight UOM (Metric): K
Gross Weight (Metric) - Case: 7.36
Gross Weight UOM (Metric): K
Outside Length (Imp) - Case: 13.25

Attributes

Outside Length UOM (Imp) - Case: IN
Outside Width (Imp) - Case: 12
Outside Width UOM (Imp) - Case: IN
Outside Height (Imp) - Case: 9.75
Outside Height UOM (Imp) - Case: IN
Volume (Imp) - Case: 0.9
Volume UOM (Imp): CF
Imperial Net Weight - Case: 15
Imperial Net Weight UOM - Case: L
Imperial Gross Weight - Case: 16.23
Imperial Gross Weight UOM - Case: L
Case - Packaging Form: BOX
Case - Packaging Material: 25
Pallet Tie: 12
Pallet Tier: 9
Pallet Quantity: 108
Package and Storage: Packed in polybag 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: McCain Our Menu Signatures Sweet Potato Crinkle Fries 7/16 6x2.5lb
Extended Description - French: McCain Nos Plats signatures frites de patates douces ondulées 7/16 po 6x2.5lb
Accept Days: 540
Storage Temperature: -18
General Description: Creamy and crispy, naturally ripened sweet potatoes, cut into thick strips and layered in a flavourful caramelized crust.
General Description - French: Ces patates douces tendres et croustillantes mûries naturellement sont coupées en languettes épaisses et recouvertes d'une croûte caramélisée savoureuse.
Code Date Type: NU
Brand Distribution Type: BR
Production Type: MF
Manufacturer: McCain Foods
Division: Food Service
Production Facility: Plover
Benefits: Bright orange colour. Delicious, buttery taste. Sweet and fluffy on the inside. Crispy on the outside.
Benefits - French: Couleur orange vive. Gout veloute délicieux. Douces et legeres a l'interieur. Croustillantes a l'exterieur.
Unique Product Code (UPC): 055773973921

Attributes

UPC Marked on Box: Y
Unit - Product Type: EA
Unit - Numeric Pack: 1
Unit - Numeric Size: 2.5
Unit - Numeric Size UOM: LB
Unit Length (Metric): 33.66
Unit Length UOM (Metric): CM
Unit Width (Metric): 30.48
Unit Width UOM (Metric): CM
Unit Height (Metric): 24.77
Unit Height UOM (Metric): CM
Unit Volume (Metric): 0.025
Unit Volume UOM (Metric): CR
Unit Net Weight (Metric): 1.13
Unit Net Weight UOM (Metric): K
Unit Gross Weight (Metric): 1.23
Unit Gross Weight UOM (Metric): K
Unit - Packaging Form: BOX
Unit - Packaging Material: 25
Shelf Life: 540

Preparation and Cooking Suggestions: 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 5-8 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.**

Preparation and Cooking Suggestions - French: À la grande friture: 680 g (1 1/2 lb), (1/2 panier) à 350°F (177°C) pour 3-3 1/2 minutes. Four à convection: Préchauffer to 425°F (218°C). Cuire 907 g (2 lb) pour 5-8 minutes. Retourner une fois. Cuire le produit complètement afin d'assurer sa salubrité et sa qualité. Ne pas décongeler avant la cuisson, et respecter les indications de temps et de température. À la grande friture: Secouer le panier après 30 secondes. Au four: Étendre les frites congelées en une seule couche sur une plaque à biscuits ou dans un plat peu profond. 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 or appetizer
Serving Suggestions - French: Servir de plat d'accompagnement ou d'aperitif
Suggested Serving Size: 100
Suggested Serving Size UOM: GR
Serving Size: 100
Serving Size UOM: GR
Serving Size Type: AI

Attributes

Average Servings Per Case: 68
Case Yield: 68
Finished Yield: 68
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: 185
Calories UOM: CAL
Protein: 1.52
Protein UOM: GR
Carbohydrates: 27.7
Carbohydrates UOM: GR
Total Dietary Fibre: 1.9
Total Dietary Fibre UOM: GR
Total Dietary Fibre % DV/RDI: 7
Total Sugar: 8.3
Total Sugar UOM: GR
Total Sugar % DV/RDI: 8
Total Fat: 7.63
Total Fat UOM: GR
Total Fat % DV/RDI: 10
Saturated Fat: 1.04
Saturated Fat UOM: GR
Saturated Fat % DV/RDI: 6
Polyunsaturated Fat: 3.32
Polyunsaturated Fat UOM: GR
Monounsaturated Fat: 3.12
Monounsaturated Fat UOM: GR
Transfatty Acids: 0.12
Transfatty Acids UOM: GR
Cholesterol: 0
Cholesterol UOM: ME
Calcium: 31.4
Calcium UOM: ME
Calcium %: 2
Iron: 0.48
Iron UOM: ME
Iron %: 3

Attributes

Potassium: 310
Potassium UOM: ME
Potassium %: 7
Sodium: 281
Sodium UOM: ME
Sodium %: 12
Omega 3 Fatty Acids: 0.38
Omega 3 Fatty Acids UOM: GR
Omega 6 Fatty Acids: 2.89
Omega 6 Fatty Acids UOM: GR

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.

Ingredients - French: Patates douces, Huile végétale (huile(s) de canola et/ou de soya et/ou de coton et/ou de tournesol et/ou de maïs), Amidon de maïs modifié, Féculé de pomme de terre modifiée, Sucres (cassonade, sucre), Farine de riz, Dextrine de pomme de terre, Fibres de pois, Sel, Poudre à pâte, Phosphate de sodium, Paprika, Curcuma, Gomme xanthane, Fibre de maïs.

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
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: Y
Allergen - Wheat - Manufacturing Plant: Y
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: N

Attributes

Market Segment: FS

Selection Code Profile ID: 003

Short Description - English: Sweet Potato Crinkle Fries 7/16

Short Description - French: Frite de patate douce ondulée 7/16

Preparation & Cooking Instructions - ECCNET: 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 5-8 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.**

Preparation & Cooking Instructions French - ECCNET: À la grande friture: 680 g (1 1/2 lb), (1/2 panier) à 350°F (177°C) pour 3-3 1/2 minutes. Four à convection: Préchauffer to 425°F (218°C). Cuire 907 g (2 lb) pour 5-8 minutes. Retourner une fois. Cuire le produit complètement afin d'assurer sa salubrité et sa qualité. Ne pas décongeler avant la cuisson, et respecter les indications de temps et de température. À la grande friture: Secouer le panier après 30 secondes. Au four: Étendre les frites congelées en une seule couche sur une plaque à biscuits ou dans un plat peu profond. 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

Suggested Serving Size for Website (English): 100 g

Suggested Serving Size for Website (French): 100 g

Is Organic Product: N

Marking - Best Before Date: N

Marking - Packing Date: N

Marking - Production Date: Y

Marking - Expiry Date: N

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: Y

Channels of Distribution - GDSN Foodservice: Y

Base Unit (Case): N

Consumer Unit (Case): N

Invoice Unit (Case): Y

Orderable Unit (Case): Y

Shipping Unit (Case): Y

Variable Weight Unit (Case): N

Base Unit (Each): Y

Attributes

Consumer Unit (Each): Y
Invoice Unit (Each): N
Orderable Unit (Each): N
Shipping Unit (Each): N
Variable Weight Unit (Each): N
Package Marked Returnable: N
Catalogue GLN: 0068790053227
GTIN Type (Case): UK
GTIN Type (Unit): UP
Product Name - English: McCain Our Menu Signatures Sweet Potato Crinkle Fries 7/16
Product Name - French: McCain Nos Plats signatures frites de patates douces ondulées 7/16 po
Product Description New - English: Sweet Potato Crinkle Fries 7/16
Product Description New - French: Frite de patate douce ondulée 7/16
Net Content - Unit: 2.5
Net Content UOM - Unit: LB
Net Content - Case: 15
Net Content UOM - Case: LB
Halal: N
Bar Code Symbology Case: 26
Bar Code Symbology Unit: 34
Food Label Version: 2017
Allergen Relevant Data Provided: Y
Nutrition Format Type: NFT