



SAP Material #: 1000007855 Specification #: 110000010925

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X

2.27KG

Inner Code: 6000026635 (5010228004525)
Outer Pack 6000026670 (05010228504520)

Code:

Last Updated: 09.09.2020 Effective Date: 18.09.2020

Version No.: 1.4

Valid Until: 09.09.2023

Address: McCain Foods (GB) Ltd

Registered Office, Havers Hill, Scarborough, North Yorkshire, England, YO11 3BS, Registered Number 733218, England. Telephone: +44(0) 1723 584141 Fax: +44(0) 1723 581230

Country of Origin: United Kingdom

**McCain Pack Statements:** 

Ingredients: Potatoes (87%), Sunflower Oil (6.7%), Batter (Modified Potato Starch, Rice

Flour, Dextrin, Pea Fibre, Stabiliser (Xanthan Gum), Pea Protein), Salt

HalalProduct CertifiedKosherProduct Certified

VegetarianProduct Not Certified, but SuitableVeganProduct Not Certified, but Suitable

Regulated Allergens:	Present in Product (Yes/No/May Contain)	
Celery & celery products	No	
Cereals containing gluten & their	No	
products [wheat, rye, barley, oats, spelt]	140	
Crustacean & crustacean products	No	
Egg & egg products	No	
Fish & fish products	No	
Lupin & lupin products	No	
Milk & milk products	No	
Mustard & mustard products	No	
Molluscs & molluscs products	No	
Peanut & peanut products	No	
Sesame seed & sesame seed products	No	
Soybean & soybean products	No	
Tree nuts & tree nut products	No	
<b>Sulphites</b> , present in ingredients, additives or processing aids	No	

Allergen Statement: N/A

SAP Material #: 1000007855

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X 2.27KG

Date Printed: 20 December 2020 Page 1 of 4



SAP Material #: 1000007855 Specification #: 110000010925

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X

2.27KG

Inner Code: 6000026635 (5010228004525)
Outer Pack 6000026670 (05010228504520)

Code:

Last Updated: 09.09.2020 Effective Date: 18.09.2020

Version No.: 1.4

Valid Until: 09.09.2023

#### **Customer Instructions:**

For best results cook from FROZEN.

Do not overcook.

Cooking directions based on 500g of product. For different quantities adjust cooking time accordingly.

For all cook methods see www.mccainfoodservice.co.uk/cookinginstructions

For best chip frying practice see www.goodfries.eu

GB McCain cook methods QR code

## COOKING GUIDELINES DEEP FRY

Temperature 175°C/350°F Time 2½ - 3 minutes

NUTRITION INFORMATION				
		Per 100 g Frozen	Per 100 g Deep Fried	
Energy	kJ	740	1380	
	kcal	176	330	
Fat	g	6.7	18	
of which saturates	g	0.8	1.3	
Carbohydrate	g	26	38	
of which sugars	g	<0.5	0.6	
Fibre	g	2.1	2.5	
Protein	g	2.2	3.0	
Salt	g	0.42	0.61	

 Best Before Example:
 Month 06
 Year 2006

Lot Number Example:PlantDayMonthYearTimeOtherS01120423:25Optional

Microbiological			
	Ideal Range	Warning Limits	Action Limits
TVC	100,000	0 - 500,000	
Coliforms	500	0 - 5,000	
Yeasts and Moulds	500	0 - 5,000	

SAP Material #: 1000007855

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X 2.27KG

Date Printed: 20 December 2020 Page 2 of 4



SAP Material #: 1000007855 Specification #: 110000010925

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X

2.27KG

Inner Code: 6000026635 (5010228004525)
Outer Pack 6000026670 (05010228504520)

Code:

Last Updated: 09.09.2020 Effective Date: 18.09.2020

Version No.: 1.4

Valid Until: 09.09.2023

<b>Physical Parameters</b>	
Appearance	Externally, bright even golden colour with minimal defects and even batter coating across all strips. No patchy batter. The potato flesh internally is white to pale yellow and has a fluffy baked potato appearance. The strips shall be full with minimal separation from the outside crust.
Texture	Exterior texture is crisp without a hard a bite. Interior texture is smooth and moist. Minimal texture variation between strips. Should not be tough or chewy.
Flavour / Aroma	Fresh fried lightly salted cooked potato in a coating, with clean heated oil and no off flavours or aromas.

Recipe Parameters:				
Description	Min	Target	Max	UOM
Metal Detection - Ferrous	2	2	2	MM
Metal Detection - Non Ferrous	2.5	2.5	2.5	MM
Metal Detection - Stainless Steel	3	3	3	MM

#### Process Flow:

Size Grade Potatoes→Wash→Peel→Pre-Heat→Cut→Remove Defects→Blanch→Dip Flume→Dry→Batter
Mix→Enrobe→Blow→Fry→Freeze→Inspect→Pack→Metal Detect (CCP)→Cold Store

Storage: Keep frozen at -18°C or below

IF THAWED DO NOT REFREEZE

Shelf Life:FROZENFrom Manufacture:18 MonthsMinimum to Suppliers6 Months

SAP Material #: 1000007855

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X 2.27KG

Date Printed: 20 December 2020 Page 3 of 4



SAP Material #: 1000007855 Specification #: 110000010925

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X

2.27KG

Inner Code: 6000026635 (5010228004525) Outer Pack 6000026670 (05010228504520)

Code:

Last Updated: 09.09.2020 Effective Date: 18.09.2020

Version No.: 1.4

Valid Until: 09.09.2023

Packaging				
Inner:				
Packaging Type (Material):	Printed Film (Bag)	Height (mm)	340	
		Width (mm)	330	
		Depth (mm)	50	
		NET Weight (g)	2,270	
		Gross Weight (Kg)	2.2817	
		Volume (M3)	0.00561	
Outer:				
Packaging Type (Material):	(Corrugated) Cardboard	Height (mm)	245	
	Case	Width (mm)	290	
		Depth (mm)	391	
		NET Weight (Kg)	9.08	
		Gross Weight (Kg)	9.4586	
		Volume (M3)	0.0278	
		Consumer Units	4	
		per Pack		
	Height (mm)	1,674		
	Width (mm)	1,000		
	Depth (mm)	1,200		
	NET Weight (Kg)	544.8		
	Gross Weight (Kg)	617.5172		
Pallet Configuration:	Volume (M3)	2.01		
Pallet diagrams	Consumer Units per Pack	240		
	Cartons per Layer	10		
	Layers per Pallet:	6		
	Cartons per Pallet	60		
	Pallet Configuration:			
	Pallet Wrap:			
Packaging Instructions:	USE CLEAR TAPE			

#### Warranty:

McCain Foods (GB) Ltd, hereby warrant that this product is produced in accordance with good manufacturing practice and supplied in accordance with all the requirements of the Food Safety Act 1990, all regulations and orders there under and all other relevant UK legislation.

To ensure the information supplied is correct, please make sure you have the most recent version.

Last updated: 09.09.2020

SAP Material #: 1000007855

Product Name: MCCAIN FS SURECRISP SKIN ON JULIENNE 4 X 2.27KG

Date Printed: 20 December 2020 Page 4 of 4