



McCain Foods (AUS & NZ) Pty Ltd
Customer Specification
202254

McCain Our Menu Signatures SEASONED WEDGES

PROCESS: All Potato products are washed, pre heated, cut and blanched. They are then fried in oil and frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

COOKING INSTRUCTIONS

FOR BEST RESULTS COOK FROM FROZEN.
PRODUCT MUST BE COOKED BEFORE CONSUMPTION.

DEEP FRY

Deep fry in oil at 175°C for 3 - 3½ minutes. Shake basket in fryer after 30 seconds of frying.
Shake basket to remove excess oil.

Always cook to a light golden colour.
When using smaller amounts reduce cooking time.
DO NOT OVER COOK.

INGREDIENTS: POTATO (85%), CANOLA OIL, **WHEAT FLOUR**, **WHEAT STARCH**, SALT, MAIZE FLOUR, PAPRIKA, ONION POWDER, GARLIC POWDER, BLACK PEPPER, DEXTROSE (FROM MAIZE).

Contains gluten containing cereals.

NUTRITION INFORMATION

Servings per package: 20
Serving size: 100 g

	Average Quantity per Serving	Average Quantity per 100 g
Energy	729 kJ (174 Cal)	729 kJ (174 Cal)
Protein	2.6 g	2.6 g
Fat, total	6.5 g	6.5 g
- saturated	1.9 g	1.9 g
Carbohydrate	25.3 g	25.3 g
- sugars	LESS THAN 0.5 g	LESS THAN 0.5 g
Sodium	381 mg	381 mg

Halal: Not Certified
Kosher: Not Certified
Vegan: Contains no animal products
Vegetarian: Contains no meat products

GMO STATEMENT

THIS PRODUCT DOES NOT REQUIRE LABELLING AS A GENETICALLY MODIFIED FOOD IN ACCORDANCE WITH THE AUSTRALIAN/NZ FOOD STANDARDS CODE VOLUME 2, SECTION 1.5.2

STORAGE

KEEP FROZEN AT OR BELOW MINUS 18°C.

SHELF LIFE

KEEPS FOR 24 MONTHS FROM THE DATE OF MANUFACTURING.

TRANSPORT

THE PRODUCT SHOULD BE TRANSPORTED IN ACCORDANCE WITH THE RECOMMENDED CODE OF PRACTICE FOR HANDLING MERCHANDISING FROZEN FOODS SUCH THAT PRODUCT TEMPERATURE AND INTEGRITY IS MAINTAINED AT ALL TIMES.

PRODUCT OF AUSTRALIA

This specification is valid at the time of issue. Check packaging for most up to date information. Please request updates as required.

Date Issued: 07/10/2019
Review in 3 years from date issued

Authorised by: Adam Christie