



**McCain Foods (AUS & NZ) Pty Ltd**  
**Customer Specification**  
**402252**  
**McCain Clear Cote Spirals 6 x 2kg**

**COOKING INSTRUCTIONS:**

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

**DEEP FRY**

Deep fry 500g in oil at 175°C (350°F) for 2 - 2 1/4 minutes.  
 Cook to a light golden colour.  
 When using smaller amounts reduce cooking time.  
 DO NOT OVER COOK.

**INGREDIENTS:** POTATOES (70%), VEGETABLE OILS (CANOLA, COTTONSEED, SOY, SUNFLOWER, CORN), WHEAT FLOUR, MODIFIED CORN STARCH, CORN FLOUR, SALT, AUTOLYSED YEAST, BAKING POWDER, MODIFIED CELLULOSE, COLOUR (160b), DEXTROSE, ACIDITY REGULATOR (339).

**CONTAINS WHEAT AND SOY.**

**MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH GLUTEN CONTAINING CEREALS AND MILK.**

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

**NUTRITION INFORMATION**

NUTRITION INFORMATION		
Servings per package: 20		
Serving size: 100 g		
	Average Quantity Per serve	Average Quantity Per 100g
Energy	724 kJ (173 Cal)	724 kJ (173 Cal)
Protein	2.4 g	2.4 g
Fat, total	9.2 g	9.2 g
- saturated	1.3 g	1.3 g
Carbohydrate	20.9 g	20.9 g
- sugars	0.5 g	0.5 g
Sodium	434.5 mg	434.5 mg

**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 -18°C. Keeps for 2 years from the date of manufacturing  
 If content becomes thawed, use as soon as possible. Do not refreeze.

**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.

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

**Product of the USA**

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

**Authorised by:** Adam Christie