



**McCain Foods (AUS & NZ) Pty Ltd**  
**Customer Specification**  
**MCL03623**  
**McCain Redstone Canyon Cross Trax 6x2.04kg**

**Process:**

All Potato products are washed, steam peeled, 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**

1. Preheat the frying oil to 175°C.
2. Cook ½ basket of CROSS TRAX® for approximately 2 ¼ - 2 ¾ minutes.
3. Cook to a light golden colour. When using smaller amounts reduce cooking time
4. DO NOT OVERCOOK

**INGREDIENTS:** POTATO (75%), VEGETABLE OILS (CANOLA, COTTONSEED), WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), TAPIOCA STARCH, DEXTRIN, FLAVOUR, COLOURS (160b, 160c, PAPRIKA), LEAVENING AGENTS (450, 500), THICKENER (415), FOOD STARCH (1442), DEXTROSE, SALT.

**Contains wheat.**

MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH MILK.

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

**NUTRITION INFORMATION**

Servings per package: 24  
Serving size: 85 g

	*Average Quantity per serving	*Average Quantity Per 100g
Energy	691kJ (165 Cal)	813kJ (195 Cal)
Protein	2.0g	2.3g
Fat, total	7.8g	9.2g
- Saturated	1.1g	1.3g
Carbohydrate	20.7g	24.3g
- sugars	0.2g	0.2g
Sodium	550mg	647mg

\*QUANTITIES ARE AVERAGES UNLESS OTHERWISE STATED.

**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 12 months 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:** 04/04/2019  
Review in 3 years from date issued

**Authorised by:** Michael Costigan