



McCain Foods (AUS & NZ) Pty Ltd

Customer Specification

30410811

McCAIN BEER BATTERED ONION RINGS 6 x 1.13kg

COOKING INSTRUCTIONS

FOR BEST RESULTS COOK FROM FROZEN.
PRODUCT MUST BE COOKED BEFORE CONSUMPTION.
ONCE THAWED USE AS SOON AS POSSIBLE.
DO NOT REFREEZE

DEEP FRY

Deep fry in oil at 177°C (350°F) for 1 ½ - 2 ½ minutes.

OVEN (FOR BOTH GAS AND ELECTRIC OVENS)

1. Preheat oven and oven tray to 230°C (210°C fan forced) for 10 minutes.
2. Spread McCain Beer Battered Onion Rings in a single layer on the preheated oven tray.
3. Cook for 6 minutes each side (5 minutes each side fan forced).

NOTE: COOKING TIMES VARY FROM OVEN TO OVEN. ADJUST YOUR COOKING TIMES TO SUIT YOUR OVEN AND YOUR PREFERENCE.

INGREDIENTS: ONION (39%), BEER BATTER (61%) ((WATER, MALTED **BARLEY**, GLUCOSE SYRUP, HOPS, SALT), **WHEAT** FLOUR, VEGETABLE OIL (**SOY**), CORN FLOUR, WATER, MODIFIED STARCH, DEXTROSE, THICKENER (412), BAKING POWDER, EMULSIFIER (471), PAPRIKA, SALT, SORBITOL, SPICE, SUGAR, WHEY (**MILK SOLIDS**)).

MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH WHEAT, EGG, MILK AND SOY.

NUTRITION INFORMATION

Servings per package: 11

Serving size: 100 g (Approx. 5 pieces)

	Average Quantity per Serving		Average Quantity per 100 g	
Energy	858 kJ	(205 Cal)	858 kJ	(205 Cal)
Protein	2.5 g		2.5 g	
Fat, total	9.8 g		9.8 g	
- saturated	1.5 g		1.5 g	
Carbohydrate	26.1 g		26.1 g	
- sugars	4.1 g		4.1 g	
Sodium	389 mg		389 mg	

Halal: Not Certified
Kosher: Not Certified
Vegan: No
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.

MADE IN USA FROM LOCAL AND IMPORTED INGREDIENTS

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

Date Issued: 1/09/2017
Review in 3 years from date issued

Authorised by:

Adam Christie