

**McCain Foods USA, Inc.**

2275 Cabot Drive
 Lisle, IL 60523-3673
 Phone (630) 955-0400
 Facsimile (630) 857-4560

Customer Specification

Date Printed: 02/16/2012

PRODUCT CODE: SNO63
MARKET GROUP: FOOD SERVICE
10 Digit UPC Code: 72714 15063
12 Digit UPC Code: 0 72714 15063 0
14 Digit UPC Code: 100 72714 15063 7

LABEL DESCRIPTION:
 SNOWFLAKE® 1/2 CC OVEN 6X5
RELIGIOUS CERTIFICATION: OU

DESCRIPTION: 1/2 INCH CRINKLE CUT LONG FANCY FRIES GRADE A
PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP, SALT, INGREDIENTS AND DEXTROSE AS REQUIRED. FRIED IN VEGETABLE OIL.

INGREDIENT STATEMENT: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Annatto (color), Caramel Color, Dextrose, Sodium Acid Pyrophosphate Added To Preserve Natural Color.

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min): 20
 % UNDER 2" LENGTH (max): 30
 FROZEN COLOR: 60 to 70
 CRITICAL DEFECTS: 1
 MAJOR DEFECTS: 10
 TOTAL DEFECTS: 45
 % TEXTURE: 12
 % SOLIDS: 27.0 (Min)

PACKAGING: 6/5.00 LB PLAIN POLYKRAFT BAGS IN A PRINTED MASTER CASE.

CONTAINERS/ PACKAGES PER CASE: 6

PRIMARY & SECONDARY CODE FORMAT:

MCCAIN STANDARD

CASE CODE
 P/Y/MM/DD_TIME_LINE#
 EXAMPLE: E11210 13:44 5

PRIMARY CONTAINER CODE
 P/Y/MM/DD_TIME_LINE#
 EXAMPLE: E11210 13:44 5

SHELF LIFE: Best if used before 540 days from date of manufacture, when stored at 0°F or below.

PREPARATION-COOKING INSTRUCTIONS:

CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.
 IMPINGEMENT OVEN: PREHEAT OVEN TO 425° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE 8 TO 10 MINUTES.
 DECK OVEN: PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.
 FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.
 PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

MICROBIOLOGICAL:

Aerobic Plate Count <25,000 cfu/g
 E.Coli <100 cfu/g
 Coliforms <250 cfu/g



McCain Foods USA, Inc.
Customer Specification

PRODUCT CODE: SNO63
FORMULA CODE: 1406273

S. aureus (Coagulase Positive)	<100 cfu/g
Yeast/Mold	<500 cfu/g



McCain Foods USA, Inc.
Customer Specification

PRODUCT CODE: SNO63
FORMULA CODE: 1406273

Nutrition Facts

Serving Size 3 oz (85g)

Serving Per Container: about 160

Amount Per Serving

Calories 130 **Calories from Fat 25**

% Daily Value*

Total Fat	3g		5%
Saturated Fat	0g		0%
Trans Fat	0g		
Polyunsaturated Fat	1g		
Monounsaturated Fat	1.5g		
Cholesterol	0mg		0%
Sodium	30mg		1%
Potassium	310mg		9%
Total Carbohydrate	20g		7%
Dietary Fiber	2g		10%
Sugars	0g		
Protein	2g		
Vitamin A	0%	Vitamin C	10%
Calcium	0%	Iron	2%

* Percent (%) Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 Carbohydrate 4 Protein 4



McCain Foods USA, Inc.
Customer Specification

PRODUCT CODE: SNO63
FORMULA CODE: 1406273

NUTRIENTS & DIETARY COMPONENTS (based on 100g un-rounded analysis):

Calories	153.74 kcal	Potassium	363.00 mg
Calories from Fat	33.21 kcal	Total Carbohydrates	23.35 g
Total Fat	3.69 g	Dietary Fiber	2.85 g
Saturated Fat	0.56 g	Sugars	0.20 g
<i>Trans Fat</i>	0.04 g	Protein	2.45 g
Polyunsaturated Fat	1.19 g	Vitamin A	0.00 IU
Monounsaturated Fat	1.75 g	Vitamin C	7.05 mg
Cholesterol	0.00 mg	Calcium	6.82 mg
Sodium	32.40 mg	Iron	0.55 mg