



MCF04566: McCain® Harvest Splendor™ Deep Groove Crinkles

Description: Harvest Splendor™ Deep Groove Crinkles offer crisp outsides and tender insides with bake or fry flexibility. Their striking color lights up menu selections and pleases guests throughout the day. McCain sweet potatoes are naturally ripened after harvest for a sweeter, more consistent flavor that makes them a sensational side or a profitable 2nd fry.

Customer Segments: Business & Industry; Convenience Stores; Deli/Sandwich Shop; Government/Military; Hotel/Resort; In-Store Deli; College & University; Leisure/Recreation; Quickserve Restaurant; Schools; Theme Restaurant/Specialty Rest

Piece Cost:
0.50 per 4 oz serving

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

Count per pound: 18 to 30

Suggested Quantity per Serving: 3 oz. (85g)

Packaging:
6/2.50 LB PLAIN POLYKRAFT BAGS IN A PRINTED MASTER CASE.

Case Config	Dimensions	Pallet info	Bar Codes
Net weight inner pkg: N/A	Width: 11.750 in	Cases per layer: N/A	UPC: 10072714945660
Inner packs per case: 6	Length: 13.000 in	Layers per pallet: N/A	SCC: N/A
Net weight case: 15.00	Depth: 9.000 in	Cases per pallet: 0	
Gross weight case: 16.35			
Case cube size: 0.796 cu. ft.			

NUTRITION

Ingredients: Sweet Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Corn Starch - Modified. Contains 2% or less of Annatto (color), Beta Carotene (color), Caramel Color, Corn Starch, Dehydrated Sweet Potatoes, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Flavor (Contains Wheat), Rice Flour, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color, Sugar, Tapioca Dextrin, Xanthan Gum.

Nutrition Facts
Serving size: 3 oz. (85g)
Servings per container: 80 approx.

Amount per Serving:
Calories: 160 Calories from fat: 60

	% of daily value
Total Fat: 7g	11%
Saturated Fat: 1g	5%
TransFat: 0.0g	0%
Cholesterol: 0mg	0%
Sodium: 190mg	8%
Potassium: 280mg	8%
Total Carbohydrate: 25g	8%
Dietary fiber: 3g	11%
Sugars: 6g	
Protein: 1g	

Vitamin A: 70%	Vitamin C: 10%
Calcium: 2%	Iron: 2%

PREPARATION

General Cautions: FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. **ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK.** WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME. **CAUTION: ICE CRYSTALS ON FROZEN FOODS CAN CAUSE SPATTERING WHEN ADDED TO HOT OIL. ADD PRODUCT CAREFULLY. PRODUCT MUST BE FULLY COOKED. DO NOT ALLOW PRODUCT TO THAW.**

Special Instructions: Please use caution when cooking these items, as they may cook even faster than preparation instructions indicate, depending on the operator's exact equipment and cooking method. Also, please avoid cooking Harvest Splendor items directly from a dry-ice shipment, as we have had reports that the product will not cook properly unless it is in a normal freezer for at least 24 hours.

Deep Fry: Fill basket 1/3 full (1 lb.) with frozen product. Deep fry at 350° F for 1 3/4 to 2 1/4 minutes.

Convection Oven: Preheat oven to 425° F. Spread frozen product evenly on a shallow baking pan. Bake for 5 to 8 minutes, turning once for best results.

ALLERGENS

This product contains ingredients which may cause an allergic reaction to the following:



SERVING SUGGESTIONS

Serve in a chafing dish with low-fat buttermilk ranch dressing and oven-fried chicken sandwiches.

Serve in a sleeve with a side of sweet and tangy sauce.