



McCain Foods Customer Specification

SAP Material #:	1000007738	Last Updated:	03.08.2022
Specification #:	110000010977	Effective Date:	00.00.0000
Product Name:	MCC SURECRISP 6/6 5X2,5KG	Version No.:	0.0
		Valid Until:	

Product Details:	
SAP Number:	1000007738
Specification Number:	110000010977
Product Name:	MCC SURECRISP 6/6 5X2,5KG
Legal Description:	Salted Julienne French fries with a crisp coating, prefried and quick frozen.
Inner GTIN:	8710438116649
Outer GTIN:	8710438116656
Pallet GTIN:	8710438116663
Brand:	McCain
Product Class:	Potato
Product Subclass:	FROZEN
Product Further Description:	Prefried
Cut:	Coated french Fries
Finished Cut:	FF 06 - 6 mm
Pack Size:	5 x 2 500 g
McCain Business Unit:	Food Service
Marketing Segmentation:	Surecrisp
Country of Manufacture:	Netherlands, France
Peel Statement:	Off
Potato Flesh:	Yellow
Potato Origin:	EU

Ingredients:

Potatoes (89,5%), coating (5%) [modified starch, rice flour, dextrin, thickener: xanthan gum], sunflower oil, salt

Halal

Product Certified

Kosher

Product Not Certified

Vegetarian

Product Not Certified

Regulated Allergens:	Present in Product (Yes/No/May Contain)	Details
Celery and products thereof;	No	
Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	No	
Crustacean and products thereof;	No	
Egg and products thereof;	No	
Fish and products thereof;	No	



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Lupin and products thereof;	No	
Milk and products thereof (including lactose)	No	
Mustard and products thereof;	No	
Molluscs and products thereof;	No	
Peanut and products thereof;	No	
Sesame seed and products thereof;	No	
Soybean and products thereof;	No	
Nuts (Almond, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Hazelnuts, Macadamia nut & Queensland nuts)	No	
Sulphites and Sulphur dioxide at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	No	

Allergen Statement:

No allergen-containing materials are used and measures are in place to avoid any possible cross contamination.

GMO Statement:

McCain Foods Continental Europe states that our products do not contain any ingredients or additives deriving from Genetic Modified Organisms.
In accordance with the European regulations n° 1829/2003 and 1830/2003, we do not need a GMO label for our products

Caution:

For best results cook from frozen state using recommended time and temperature. Always cook until golden yellow color. Do not overcook. When cooking small amounts, reduce cooking time.

COOKING INSTRUCTIONS**DEEP FRY**

Heat the oil to 175 ° C. Cook 1/2 basket basket of frozen product for 2:30 minutes

COOKING INSTRUCTIONS**FAN
ASSISTED
OVEN**

Preheat the oven to 200 ° C. Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Cook the product for 11 minutes.



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Nutrition Information	
	Average nutritional values for 100 g of frozen product
Energy (kJ)	694 kJ
Energy (kcal)	165 kcal
Fat	5,0 g
of which saturates	0,6 g
Carbohydrates	26,0 g
of which sugars	0,5 g
Proteins	2,5 g
Salt	0,4 g

Microbiological	Minimum	Target	Maximum	UOM	Notes/ Comments	Method
Total Plate Count			500000	CFU/g		
Enterobacteriaceae			100	CFU/g		
Escherichia coli			10	CFU/g		
Moulds			1000	CFU/g		
Yeasts			1000	CFU/g		
Salmonella			Not detected / 25 g	CFU/g		
Listeria monocytogenes			100	CFU/g		
Bacillus cereus			1000	CFU/g		
Staphylococcus aureus			100	CFU/g		



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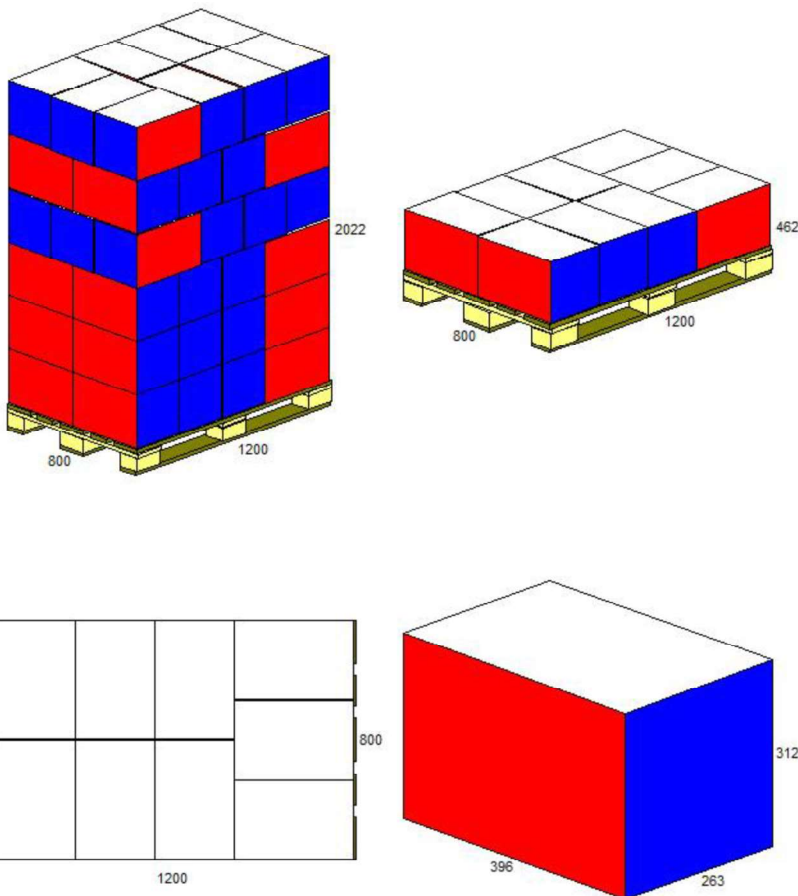
Packaging			
Inner:			
Packaging Type (Material):		Height (mm)	376
		Width (mm)	280
		Length (mm)	70
		Net Weight	2 500 g
		Gross Weight	2,5097 kg
		Volume (M3)	0,00737
Outer:			
Packaging Type (Material):		Height (mm)	322
		Width (mm)	263
		Length (mm)	396
		Net Weight	12,5000 kg
		Gross Weight	12,8663 kg
		Volume (M3)	0,0335
		Units per Pack	5
Pallet Configuration: Pallet diagrams	Height (mm)	2 082	
	Width (mm)	800	
	Length (mm)	1 200	
	Net Weight	675,0000 kg	
	Gross Weight	694,7775 kg	
	Volume (M3)	2,00	
	Units per Pack		
	Cartons per Layer	9	
	Layers per Pallet:	6	
	Cartons per Pallet	54	
	Pallet Configuration:	EUROPE wood 80x120	
	Pallet Wrap:	Stretchwrapped	



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Pallet Pattern Document



Storage/Traceability:		
Storage Type:	Frozen	
Storage Conditions:	Keep frozen at -18°C or below	
Primary Shelf Life:	18 Months	
Date Coding/Traceability:		
Primary	Production lot	P: Factory letter DD/MM/YYYY time (line) machine + COO Arabic and English
	Best Before End	E: MM/YYYY
Secondary	Production lot	P: Factory letter DD/MM/YYYY time (conveyor) + COO Arabic and English
	Best Before End	E: MM/YYYY

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Date Printed: 3 August 2022

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Warranty: McCain Foods Europe B.V. hereby warrant that this product is produced in accordance with good manufacturing practice and supplied in accordance with all the relevant European Legislations. McCain Foods Europe B.V. ensures that the information contained in this document are correct on the date of issue.