

SAP Material #: 1000007741 Specification #: 110000011099

Product Name: MCC SURECRISP FRY'N DIP SKIN ON 5X2,5KG

Last Updated: 01.0° Effective Date: 16.09 Version No.: 1.10

01.01.0001 16.09.2020

Valid Until:

Product Details:				
SAP Number:	1000007741			
Specification Number:	110000011099			
Product Name:	MCC SURECRISP FRY'N DIP SKIN ON 5X2,5KG			
Legal Description:	Salted half-pipe shape cut potato strips with skin and a crisp coating, prefried and quick frozen.			
Inner GTIN:	8710438116618			
Outer GTIN:	8710438116625			
Pallet GTIN:	8710438116632			
Brand:	McCain			
Product Class:	Potato			
Product Subclass:	FROZEN			
Product Further Description:	Prefried			
Cut:	Coated potato special cut			
Finished Cut:	FF Fry'n'Dip			
Pack Size:	5 x 2 500 g			
McCain Business Unit:	Food Service			
Marketing Segmentation:	Surecrisp			
Country of Manufacture:	Netherlands, France			
Peel Statement:	On			
Potato Flesh:	Yellow			
Potato Origin:	EU			

Ingredients: Potatoes (88.9%), sunflower oil (5.5%), coating (5.2%)(modified starch, rice flour,

dextrin, pea fibre, raising agent (E450, E500)dextrose, thickener: xanthan gum,

pea protein), salt (0.4%)

HalalProduct CertifiedKosherProduct Not CertifiedVegetarianProduct 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	

Date Printed: 9 October 2020 Page 1 of 6



 SAP Material #:
 1000007741
 Last Updated:
 01.01.0001

 Specification #:
 110000011099
 Effective Date:
 16.09.2020

Product Name: MCC SURECRISP FRY'N DIP SKIN ON 5X2,5KG Version No.: 1.10
Valid Until:

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 SO2	No	<10 ppm

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



Preheat the frying oil to 175 ° C. Cook 1/2 basket of product for approximately 3 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 10 minutes.

This document is confidential and property of McCain Foods (CEU). It may not be reproduced or distributed without the permissions of McCain Foods (CEU).

Date Printed: 9 October 2020 Page 2 of 6



SAP Material #: 1000007741 Specification #: 110000011099

Product Name: MCC SURECRISP FRY'N DIP SKIN ON 5X2,5KG

Last Updated: 01.01.0001 Effective Date: 16.09.2020

Version No.: 1.10 Valid Until:

Nutrition Information				
	Average nutritional values for 100 g of frozen product			
Energy (kJ)	657 kJ			
Energy (kcal)	157 kcal			
Fat	5,5 g			
of which saturates	0,6 g			
Carbohydrates	23,0 g			
of which sugars	0,5 g			
Proteins	2,0 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		

Date Printed: 9 October 2020 Page 3 of 6



SAP Material #: 1000007741 Specification #: 110000011099

Product Name: MCC SURECRISP FRY'N DIP SKIN ON 5X2,5KG

Last Updated: 01.01.0001 Effective Date: 16.09.2020 Version No.: 1.10

Version No.: Valid Until:

Packaging				
Inner:				
Packaging Type (Material):		Height (mm)	360	
		Width (mm)	280	
		Length (mm)	58	
		Net Weight	2 500 g	
		Gross Weight	2,5092 kg	
		Volume (M3)	0,00585	
Outer:				
Packaging Type (Material):		Height (mm)	312	
		Width (mm)	263	
		Length (mm)	396	
		Net Weight	12,5000 kg	
		Gross Weight	12,8642 kg	
		Volume (M3)	0,0325	
		Units per Pack	5	
	Height (mm)	2 022		
	Width (mm)	800		
	Length (mm)	1 200		
	Net Weight	675,0000 kg		
	Gross Weight	744,6668 kg		
Pallet Configuration:	Volume (M3)	1,94		
Pallet diagrams	Units per Pack			
	Cartons per Layer	9		
	Layers per Pallet:	6		
	Cartons per Pallet	54		
	Pallet Configuration:	EUROPE wood 80x120		
	Pallet Wrap:	Stretchwrapped		

Date Printed: 9 October 2020 Page 4 of 6

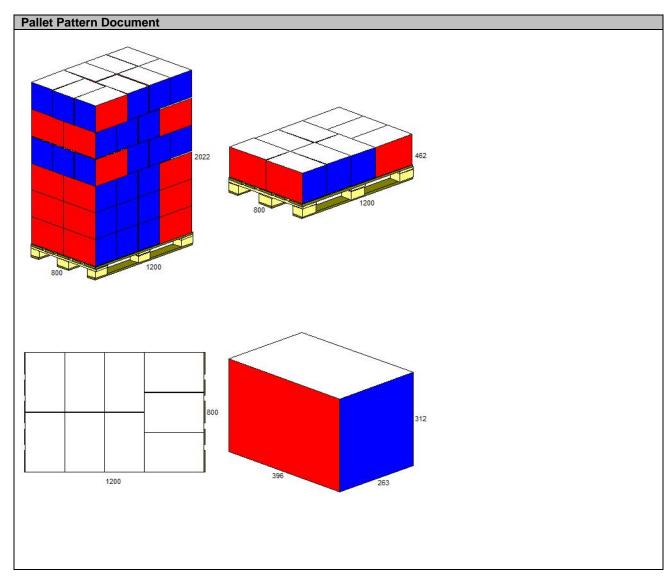


SAP Material #: 1000007741 Specification #: 110000011099

Product Name: MCC SURECRISP FRY'N DIP SKIN ON 5X2,5KG

Last Updated: 01.01.0001 Effective Date: 16.09.2020 Version No.: 1.10

Valid Until:



Storage/Traceability:				
Storage Type:	Frozen			
Storage Conditions:	Keep frozen at -18°C or below			
Primary Shelf Life:	24 Months			
Date Coding/Traceability:				
Primary	Production lot	Factory letter DD/MM/YYYY time (line) machine		
	Best Before End	MM/YYYY		
Secondary	Production lot	Factory letter DD/MM/YYYY time (conveyor)		
	Best Before End	MM/YYYY		

This document is confidential and property of McCain Foods (CEU). It may not be reproduced or distributed without the permissions of McCain Foods (CEU).

Date Printed: 9 October 2020 Page 5 of 6



SAP Material #: 1000007741 Specification #: 110000011099

Product Name: MCC SURECRISP FRY'N DIP SKIN ON 5X2,5KG

Last Updated: 01
Effective Date: 16

01.01.0001 16.09.2020

Version No.: 1.10 Valid Until:

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.

Date Printed: 9 October 2020 Page 6 of 6