

**NEW!**



## **DELIVERY • TAKEOUT • ON-PREMISE**

New McCain<sup>MC</sup> SureCrisp<sup>MC</sup> fries hold their crispiness for over 30 minutes.<sup>1</sup> Perfect for delivery, they are the only natural-looking fries on the market made to maintain restaurant-quality crispiness from your kitchen to your customer's door. Now you can serve your most profitable side with confidence, no matter where your food is enjoyed.

# EASY TIPS TO MAKE THE CRISPNESS LAST LONGER

## FRY SLEEVE



**STEP 1**  
Insert napkin into sleeve all the way to the bottom.



**STEP 2**  
Fold napkin over the top.

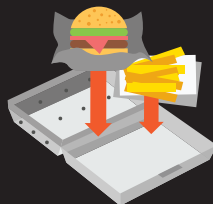


**STEP 3**  
Place fry sleeve upright on top of any other items in the bag. Roll and seal the bag top for secure travel.

## CLAMSHELL



**STEP 1**  
Carefully cut three holes (not slits) into each of the sides (15 total).



**STEP 2**  
Wrap burger or sandwich in foil to retain its heat.

**STEP 3**  
Place napkin under fries to help absorb moisture.



**STEP 4**  
Close lid to retain heat and clamshell in bag. Roll and seal the bag for secure travel.

## FOLDED CARTON



**STEP 1**  
Remove the two side flaps to allow the carton to vent and insert a napkin to absorb moisture.



**STEP 2**  
Wrap burger or sandwich in foil to retain its heat.



**STEP 3**  
Fold napkin ends over the top of the food and close the remaining flaps.

PRODUCT INFORMATION		PACKAGING			PREPARATION		
PRODUCT	PRODUCT CODE	PACK SIZE	CASE WT. (LB.)		COOKING METHOD	TEMP °F	COOK TIME
			NET	GROSS			
McCain SureCrisp™ Thin Coated Skin On Fries 3/16"	1000005866	6 x 5 lb	30	31.5	Deep Fry	350	2 to 2.5 mins
					Convection	425	7 to 11 mins
McCain SureCrisp™ Shoestring Fries	404896	6 x 4.5 lb	27	28.5	Deep Fry	350	2.5 to 3 mins
					Convection	400	9 to 13 mins
McCain SureCrisp™ Skin-On Fries 3/8"	404897	6 x 4.5 lb	27	28.5	Deep Fry	350	3 to 3.5 mins
					Convection	425	8 to 12 mins
McCain SureCrisp™ Crinkle Cut 3/8"	MCF03783	6 x 5 lb	30	32	Deep Fry	350	3 to 3.5 mins
					Convection	425	9 to 13 mins



## FOODSERVICE SOLUTIONS

Talk to your McCain Sales Representative about McCain SureCrisp™ or visit [www.McCainFoodservice.ca](http://www.McCainFoodservice.ca) to learn more.

McCain SureCrisp™ is the clear-coated fry that is consumer preferred (based on U.S. data only) over other manufacturer branded clear coat fries, when eaten fresh out of the fryer, after 20 minutes on a plate, and after a 30 minute delivery.<sup>1</sup>

<sup>1</sup> Claims based on McCain Proprietary Quantitative Consumer Research, conducted by a 3rd party in October 2018. Consumers tested were 18-54 years old in four cities in California, Illinois, New York and Texas who consider themselves regular users of fries in restaurants. Products tested were 3/8" (cooked measurement) straight cut fries for both McCain SureCrisp™ and U.S. nationally branded clear coat competitors in a blind tasting. All items were prepared in accordance with manufacturer cooking instructions. Testing scenarios were 5 minutes out of a fryer, 20 minutes off heat on a plate, and 30 minutes off heat in a delivery setting (product in a fry sleeve, placed in a paper bag and then inside of a closed insulated bag). Conditions for actual delivery vary by delivery driver protocol, distance and climate.

MC-0896