



Redstone Canyon®



# MCL03623: McCain® Redstone Canyon® Cross Trax® Fries Product

Best if used before 365 days from date of manufacture, when stored at 0°F or below

Cut size: Waffle

Suggested Quantity per Serving: 3 oz (85g)

Skin On: Yes

Packaging: 6/4.5

### Case Config

Net weight inner pkg:  
Inner packs per case:  
Net weight case: 27lbs  
Gross weight case: 28.82lbs  
Case cube size: 1.6cu. ft.

### Dimensions

Width: 11.88in  
Length: 11.75in  
Depth: 19.88in

### Bar Codes

UPC: 072714936234  
GTIN (Unit): 10072714936231  
GTIN (Case): 10072714936231  
GTIN (Pallet): 10072714936231  
Napa #: 891501E591260

### Ingredients:

Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Bleached Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid). Contains 2% or less of Annatto (color), Baking Soda, Dextrin, Dextrose, Extractives of Capsicum, Extractives of Paprika (color), Garlic Powder, Onion Powder, Paprika (color), Salt, Sodium Acid Pyrophosphate (Maintains Natural Color & Leavening), Spices, Tapioca Starch, Tapioca Starch - Modified, Xanthan Gum.

### Nutrition Facts

Serving size: 85g  
Servings per container: 144.00

Amount per Serving:  
Calories: 160 Calories from fat: 70

	% of daily value
Total Fat: 8g	12%
Saturated Fat: 1g	5%
TransFat: 0g g	
MonoUnsaturatedFat: 3.5g	
PolyUnsaturatedFat: 2.5g	
Cholesterol: 0mg	
Sodium: 550mg	23%
Potassium: 240mg	7%
Total Carbohydrate: 21g	7%
Dietary fiber: 2g	9%
Sugars: 0g	
Protein: 2g	

Vitamin A: 0%      Vitamin C: 10%  
Calcium: 0%      Iron: 4%

## ALLERGENS

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



## PREPARATION FROM FROZEN

Deep Fry: Temp (°F): 350 Cook Time (min): 2-1/4 to 2-3/4

Convection: Temp (°F): 425 Cook Time (min): 10 to 14

Convection Oven: Temp (°F): 425 Cook Time (min): n 10-14

### Convection Oven From Frozen:

Instructions: CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN WAFFLES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## SERVING SUGGESTIONS

3 oz