



MCCAIN® SURECRISP® STAYS CRISPY^{1*++}

PRODUCT BENEFITS

LONG HOLD TIMES

Count on **SureCrisp®** fries to stay crispy for up to 30 minutes^{1*++}.

GREAT FOR TAKEOUT

Did you know 60% of American consumers get takeout or delivery weekly?² Join the takeout trend with **SureCrisp®** products.

PROFITABLE

Given that 1 in every 4 fries from FSR restaurants is enjoyed off-premise³, adding **SureCrisp®** to your delivery service can help maximize profit potential.

¹ Cooked and prepared in accordance with McCain's guidelines, and delivered within 30 minutes. Product crispiness may vary based on delivery protocol and climate conditions.
² National Restaurant Association, "State of the Restaurant Industry Report 2023," February 28, 2023 ³ The NPD Group, L.P. "New Report: CREST Consumer Monthly - Prime," May 2023.

MENU POSSIBILITIES



CHICKEN SHAWARMA FRIES

Plot a course for a flavor adventure with Chicken Shawarma Fries. Pair sea-salted fries with marinated and grilled Shawarma-spiced chicken. Finish with a drizzle of garlic sauce and a side of Mediterranean salsa.



ALFREDO FRIES

A rich and creamy take on fries. Toss **McCain® SureCrisp®** Spirals with garlic, grated Parmesan, diced red bell peppers and chopped parsley – then serve with creamy alfredo sauce on side.



DANCING AHI WAFFLES

For flavors that dance across customers' tastebuds, season **McCain® SureCrisp®** Skin-On Waffle Fries with furikake and top with Japanese mayo and Takoyaki BBQ sauce.



Product Information					Packaging	Case Wt. LBS		Preparation		
Distributor Code	Item Code	Product Description	Cut Size	Skin	Pack Size	Net	Gross	Cooking Methods	Temp	Time
	1000001223	New! McCain® SureCrisp MAX™ 3/8" Regular Fries	3/8"	No	6x5 LB	30 LB	31.41 LB	Deep Fry Convection Oven	350° F 400° F	3¼ - 3¾ min 11 - 14 min
	1000011438	New! McCain® SureCrisp® Skin-On Spiral Fries	Spiral	Yes	6x5 LB	30 LB	31.67 LB	Deep Fry Convection Oven	350° F 425° F	2½ - 3 min 10 - 14 min
	1000001354	McCain® SureCrisp® Skin-On Waffle Fries	Waffle	Yes	6x4.5 LB	27 LB	28.78 LB	Deep Fry Convection Oven	350° F 425° F	2¾ - 3¼ min 10 - 14 min
	MCF03783	McCain® SureCrisp® Regular Crinkle Fries 3/8" PXL	3/8"	No	6x5 LB	30 LB	31.6 LB	Deep Fry Convection Oven	350° F 425° F	3 - 3½ min 9 - 13 min
	MCF05073	McCain® SureCrisp® Skin-On Julienne Fries 3/16" XL	3/16"	Yes	6x5 LB	30 LB	32.05 LB	Deep Fry Convection Oven	350° F 425° F	2½ - 3 min 7 - 11 min
	MCF03786	McCain® SureCrisp® Shoestring Fries 1/4" PXL	1/4"	No	6x5 LB	30 LB	31.73 LB	Deep Fry Convection Oven	350° F 425° F	2½ - 3 min 7 - 11 min
	MCF03785	McCain® SureCrisp® Thin Fries 5/16" PXL	5/16"	No	6x5 LB	30 LB	31.73 LB	Deep Fry Convection Oven	350° F 425° F	3 - 3½ min 9 - 13 min
	MCF03791	McCain® SureCrisp® Skin-On Thin Fries 5/16" PXL	5/16"	Yes	6x5 LB	30 LB	31.63 LB	Deep Fry Convection Oven	350° F 425° F	2½ - 3 min 8 - 12 min
	MCF03788	McCain® SureCrisp® Regular Fries 3/8" PXL	3/8"	No	6x5 LB	30 LB	31.63 LB	Deep Fry Convection Oven	350° F 425° F	3 - 3½ min 9 - 13 min
	MCF03787	McCain® SureCrisp® Skin-On Regular Fries 3/8"	3/8"	Yes	6x5 LB	30 LB	31.8 LB	Deep Fry Convection Oven	350° F 425° F	3 - 3½ min 9 - 13 min

THE SURECRISP® CUTS: McCain® offers a full portfolio of cuts and sizes to service your takeout and delivery needs.

STRAIGHT

The straight, classic French fry cut.

CRINKLE

A fun, wavy fry that plays on nostalgia.

WAFFLE

A thick, cross-cut shaped fry that can hold toppings and sauces.

SPIRAL

The curly fry that's fun to eat for all ages.

*Claims based on McCain® Proprietary Quantitative Consumer Research, conducted by a 3rd party in June 2023. Consumers tested were 18-54 years old in Minnesota, who order fries for takeout or delivery monthly or more often. Products tested were skin on, spiral cut fries for both McCain® SureCrisp® and nationally branded clear coat competitor in a blind tasting. All items were prepared in accordance with manufacturer cooking instructions. Testing scenarios were 7 minutes out of a fryer 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).

†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 CA, IL, NY and TX, who consider themselves regular users of fries in restaurants. Products tested were 3/8" (cooked measurement) straight cut fries for both McCain® SureCrisp® and 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).

‡Claims based on McCain® Proprietary Quantitative Consumer Research, conducted by a 3rd party in January 2023. Consumers tested were 18-54 years old in Minnesota, who order fries for takeout or delivery monthly from a full-service restaurant at least once per month. Products tested were heavy battered fries for both McCain® SureCrisp® and nationally branded competitor in a blind tasting. All items were prepared in accordance with manufacturer cooking instructions. Testing scenarios were 7 minutes out of a fryer 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).



FOODSERVICE
SOLUTIONS

For a product sample or to learn more, contact your McCain® sales representative or visit us online

www.mccainusafoodservice.com | www.mccainfoodservice.ca/en

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