

1000006188: MCCAIN® HASH BROWN ROUNDS Product



Best if used before 540 days from date of manufacture, when stored at 0°F or below

Cut size: rounds

Suggested Quantity per Serving: 2 pieces (72.0 g)

Skin On: No

Packaging: 6/5.00 lb CLEAR POLYBAGS IN A PRINTED MASTER CASE.

Case Config	Dimensions
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Net weight inner pkg:	Width:
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Inner packs per case:	Length:
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Net weight case: 30lbs	Depth:
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Gross weight case: 31.7lbs	
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Case cube size:	
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Bar Codes

UPC:

GTIN (Unit):

GTIN (Case):

GTIN (Pallet):

Napa #:

Ingredients:

Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Modified Cellulose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added To Maintain Color.

Nutrition Facts

Serving size: 72g
Servings per container: 189.00

Amount per Serving:
Calories: 100 Calories from fat: 30

	% of daily value
Total Fat: 3.5g	5%
Saturated Fat: 0g	
TransFat: 0g g	
MonoUnsaturatedFat: 1.5g	
PolyUnsaturatedFat: 1.5g	
Cholesterol: 0mg	0%
Sodium: 105mg	4%
Potassium: 180mg	5%
Total Carbohydrate: 16g	5%
Dietary fiber: 1g	5%
Sugars: 0g	
Protein: 1g	

Vitamin A: 0% Vitamin C: 6%
Calcium: 0% Iron: 0%

Alliance for Healthier Generation: Yes

ALLERGENS

This product contains no known added ingredients sourced from allergenic sources.

PREPARATION FROM FROZEN

Convection: Temp (°F): 425 Cook Time (min): 14-20
Instructions: (SINGLE TRAY): PREHEAT OVEN TO 425° F. PLACE 1 FULL BAG (5 LBS) OF FROZEN ROUNDS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 14 TO 20 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

Convection Oven: Temp (°F): 425 Cook Time (min): 24-30
Instructions: (FULL OVEN): PREHEAT OVEN TO 425° F . PLACE 6 LBS OF FROZEN ROUNDS ON A SHALLOW BAKING PAN AND SPREAD EVENLY. ALLOW 5 BAKING PANS (30 LBS TOTAL) TO FILL THE OVEN. BAKE FOR 24 TO 30 MINUTES, TURNING ONCE FOR UNIFORM COOKING.