



**NEW!** McCain® IncrediCrisp™ Heavy Battered French Fries



**Bigger batter means a better bite.**

**And better value for your operation.**



# Incredible Crisp. Incredible Hold. Incredible Value.

New McCain® *IncrediCrisp*™ fries are incredibly hard working in both the front *and* the back of the house. Coated in extra-thick batter, *IncrediCrisp*™ fries deliver a patron-pleasing crispy fry exterior, without excessive fryer flake off! Featuring a crispy textured batter with fluffy, buttery potato insides, these fries serve up great taste with an unforgettable audible crunch. Plus with an extended hold time, *IncrediCrisp*™ fries ensure your customers get fresh crunch up to 30 minutes after cooking!\*



Menu as a crunchy side to hot dogs, hamburgers, fish tacos or shrimp in a basket. These fries are ideal for diner-style restaurants or as a beach or boardwalk fry.

## 1 Incredible Crisp

These heavy battered fries have the crispy crunch and hearty texture your patrons desire.

## 2 Incredible Hold

This maximum hold fry stays crispy and hot, with bright color and buttery taste for up to 30 minutes!\*

## 3 Incredible Value

Extra-thick batter provides the best plate coverage for your money – which means more profit per plate for you.



*IncrediCrisp*™ fries are delicious dunked in classic ketchup – or dress them up with an easy-to-prepare sauce for a unique twist!

### Barbecue Ranch

1 gallon house Barbecue Sauce  
1 gallon Ranch Dressing

### Buffalo Blue Cheese

1 gallon Buffalo Wing Hot Sauce  
1 gallon Blue Cheese Dressing

### Thai Chili Ketchup

1 gallon Sweet Thai Chili Sauce  
1 gallon Ketchup

Dist Code	Code Number	Product Description	Cut Size	Skin	Case Pack	Case Wt. (lb.)		Cooking Method	Temp.	Time Minutes
						Net	Gross			
	1000001223	McCain® IncrediCrisp™ Heavy Battered French Fries	3/8"	Skin-off	6/5 lb.	30	31.7	Bake Fry	400° F 350° F	11 – 13 3 – 3 1/2



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\* When held under a heat lamp



IncrediCrisp™