

COOKING TIPS MAXIMISE YOUR YIELD

Following these tips will guide you in cooking McCain chips perfectly. Everytime

1. KEEP CHIPS FROZEN

To achieve desired texture and flavour, McCain chips need to be cooked directly from frozen.



2. NEVER FILL THE BASKET MORE THAN 1/2 FULL

Overfilling the fryer basket will result in unevenly cooked chips.



3. FOLLOW COOKING INSTRUCTIONS ON CARTON

Follow cooking instructions on the carton for precise cooking time. When cooking smaller amounts, reduce the cooking time. Cook until chips are a light golden colour. Do not overcook.



4. SHAKE BASKET DURING COOKING PROCESS

Shaking the basket allows the chips to separate and cook evenly. Shake every 30 seconds.



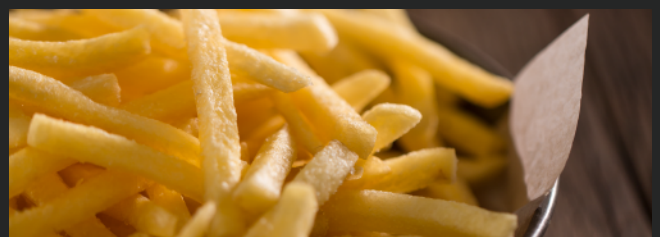
5. WHEN CHIPS ARE PERFECTLY COOKED

Drain excess oil for 10 seconds, then gently shake the basket, allowing chips to separate.



6. SERVE CHIPS IMMEDIATELY

Plate and serve chips as fast as possible, keeping them hot and crispy.



For more information talk to your McCain Foodservice Representative or please call the McCain Foods (SA) toll-free help line on 0800-006-498

www.mccainfoodservice.co.za



FOODSERVICE
SOLUTIONS