

McCain

ONION RINGS



FOODSERVICE
SOLUTIONS

When you need to present an irresistible side dish, delicious snack or surprising meal component, McCain Onion Rings are jam-packed with flavour and perfect for sharing.

PRODUCT INFORMATION

**Product Code**

110605

Inner Barcode

n/a

Outer Barcode

8710438092127

Pack Size

10 x 1kg

Piece/Pack

58 - 68

Shelf Life

18 Months

Storage

Before opening store at -18°C or below

After opening reseal the bag and store at -18°C or below

COOKING INSTRUCTIONS

FOR BEST RESULTS, COOK DIRECTLY FROM FROZEN. DO NOT OVERCOOK. IF THAWED, DO NOT REFREEZE.

THE FOLLOWING COOKING INSTRUCTIONS ARE APPROXIMATE GUIDELINES FOR 1 KG OF PRODUCT. FOR DIFFERENT QUANTITIES ADJUST COOKING TIMES ACCORDINGLY.

**DEEP FRY**

1. Preheat the oil to 182°C
2. Pour the contents of the bag into the heated oil.
3. Deep fry for 2½ minutes.

INGREDIENTS

Diced Onions (53%)
Breadcrumbs (18%)
Wheat Flour
Vegetable Oil (Sunflower Seed)
Wheat Starch

Salt
Dextrose
Sugar
Gelling Agent (E401)

ALLERGENS & RELIGIOUS CERTIFICATIONS

**Allergens:**

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut & their hybridized strains)

**Suitable for:**

Vegetarian Diet



All our products and the raw materials used are not derived from or contain any Genetically Modified Organisms

**Certifications:**

Halal (SANHA)

NUTRITIONAL INFORMATION

| | Per 100g | Per 74g Single Serving |
|----------------------------------|----------|---------------------------|
| Energy (kJ) | 1150 | 851 |
| Protein (g) | 4.2 | 3.1 |
| Glycaemic Carbohydrate (g) | 34 | 25 |
| of which total sugar (g) | 8.1 | 6.0 |
| Total fat (g) | 12.5 | 9.3 |
| of which saturated fat (g) | 3.5 | 2.6 |
| of which trans fat (g) | 4.0 | 3.0 |
| of which polyunsaturated fat (g) | 0.2 | 0.1 |
| of which monounsaturated fat (g) | 4.5 | 3.3 |
| Cholesterol (g) | 0 | 0 |
| Dietary Fibre* (g) | 5.1 | 3.8 |
| Total sodium (mg) | 660 | 488 |

*AOAC, 1990

Information applies to product as packed.
Nutritional information is based on South African Medical Research Council Food Composition Tables.