

Preparing Perfect Fries

TEMPERATURE CONVERSION

Fahrenheit Celcius

250°F	-	120°C
275°F	-	140°C
300°F	-	150°C
325°F	-	160°C
350°F	-	180°C
375°F	-	190°C
400°F	-	200°C
425°F	-	220°C
450°F	-	230°C
475°F	-	240°C
500°F	-	260°C

HANDLE WITH CARE

COOKING FOR GREAT TASTE



Carefully unload your cases of Cavendish Farms French fries. By carrying and stacking them gently, you help keep the French fries from breaking.



For best results, fill your fry basket only halfway to the top with frozen Cavendish Farms French fries. Use a reliable thermometer to make sure cooking oil is at the right temperature, as indicated on the carton.



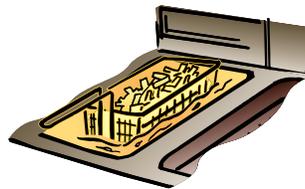
Check your shipment. Examine each carton for damage and report any pierced, crushed, dented or wet cases to your Cavendish Farms distributor.



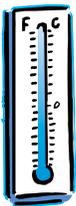
Set your timer for the exact time recommended as indicated on the carton. Do not over or undercook your Cavendish Farms French fries.



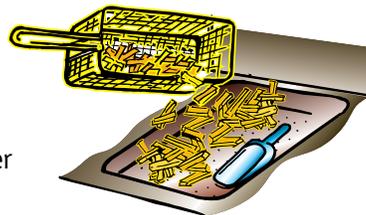
Store your cases of frozen French fries in the freezer. This will maintain the quality and taste of your product. Cases should never be left at room temperature.



Give the fry basket a shake after about 30 seconds of cooking. This ensures each and every fry is in even contact with the cooking oil.



Maintain the right freezer temperature. Your frozen Cavendish Farms French fries should always be stored at 0°F (-18°C) or below. Warmer temperatures risk spoiling the product.



Always serve Cavendish Farms French fries fresh. If you must hold them, keep them under heat and don't pile them too high. Never serve fries more than 7 minutes out of the fryer.



Inventory should be stored at least four inches from freezer walls and never stacked more than six cases high. Always use your oldest inventory first.



Be sure to use a clean and efficient fryer. Oil should be filtered daily, and changed often.