

COATED

Coated and Seasoned Fries



Wi-Fi Friendly Brochure

cavendishfarms.com





Jersey Shore[®] The Jersey Shore[®] Advantage

Jersey Shore[®] fries are made with premium skin-on potatoes and select sweet potatoes. They're cut thick and dressed with a savory, garlic and peppery batter and lightly coated with sea salt. The real potato taste is the closest thing you'll find to a hand-cut fry.



JERSEY SHORE® SEASONED THICK CUT FRIES - SKIN-ON 55776 00050

Great versatilityIncredible visual appeal and plate coverage

• Signature, thick cut with skin-on



JERSEY SHORE® SEASONED SWEET POTATO FRIES - SKIN-ON 55776 00051



	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	GTIN	PACK SIZE	NET WT. (LB)	GROSS WT. (LB)	PALLET (TI X HI)	KOSHER	HALAL	COOK TIME (DEEP FRY 350° F)
JERSEY SHORE®											
SEASONED THICK CUT FRIES, SKIN-ON	тніск сит	SKIN-ON	LONG	100 55776 00050 8	6 X 4.5 LB	27	28.50	10 X 7	0	YES	4 MIN
SEASONED SWEET POTATO FRIES, SKIN-ON	9/16" x 7/16"	SKIN-ON	LONG	100 55776 00051 5	6 X 2.5 LB	15	17.00	10 X 8	0	NO	4 MIN
CRISPY RED ONION RINGS	9/16" x 7/16"	N/A	N/A	100 55776 00052 2	4 X 1 KG	15	16.00	10 X 7	NO	NO	2 1/2 MIN



Bold flavours that keep customers coming back for more!

FlavourCrisp® Salt & Pepper Extra Thin Frites 56210 05920

FlavourCrisp[®]

FlavourCrisp[®] fries deliver a variety of bold tastes. These revolutionary products have a unique crispy coating with a delicious burst of flavour. FlavourCrisp[®] fries boast an unsurpassed hold time and are an easy way to spice up any dish.

The FlavourCrisp® Advantage

- Signature tastes provides customers flavours they can't duplicate at home
- Superior crispness and hold time
- Superior enspires and nota time
- Available in a variety of cuts and flavours



FLAVOURCRISP® SPICY STRAIGHT CUT - SKIN-ON 56210 05701



FLAVOURCRISP[®] SALT & PEPPER EXTRA THIN FRITES - SKIN-ON 56210 05920



FLAVOURCRISP® 10-CUT SPICY POTATO WEDGE - SKIN-ON 56210 05718



FLAVOURCRISP® TUSCAN HERB WEDGE, 8-CUT - SKIN-ON 56210 05998



FLAVOUR CRISP® 10-CUT GARLIC & ROSEMARY WEDGE - SKIN-ON 56210 37227



FLAVOURCRISP® TUSCAN HERB SMALL DICED - SKIN-ON 56210 05999



FLAVOURCRISP* TUSCAN HERB CRINKLE MEDALLIONS 56210 35490

	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	GTIN	PACK SIZE	NET WT. (LB)	GROSS WT. (LB)	PALLET (TI X HI)	KOSHER	HALAL	COOK TIME (DEEP FRY 350° F)
CAVENDISH FARMS FLAVOURCRISP® COATED FRENCH FRIES											
SPICY STRAIGHT CUT	3/8"	SKIN-ON	LONG FCY	100 56210 05701 0	6 X 4.5 LB	27	28.50	10 X 7	0	YES	2 3/4 MIN
SALT & PEPPER EXTRA THIN FRITES	3/16"	SKIN-ON	LONG FCY	100 56210 05920 5	6 X 4 LB	24	25.50	9 X 6	0	YES	2 MIN
SPICY WEDGE	10-CUT	SKIN-ON	GRADE A	100 56210 05718 8	6 X 2 KG	26.45	27.90	10 X 8	0	NO	2 1/2 MIN
GARLIC & ROSEMARY WEDGE	10-CUT	SKIN-ON	GRADE A	100 56210 37227 4	6 X 5 LB	30	31.75	10 X 7	0	NO	2 1/2 MIN
TUSCAN HERB WEDGE	8-CUT	SKIN-ON	GRADE A	100 56210 05998 4	6 X 5 LB	30	31.75	10 X 7	0	NO	3 3/4 MIN
TUSCAN HERB SMALL DICED SKIN-ON	1/2" X 3/4" X 1"	SKIN-ON	GRADE A	100 56210 05999 1	6 X 5 LB	30	31.75	10 X 7	0	NO	2 3/4 MIN
TUSCAN HERB CRINKLE MEDALLIONS	1/4"	SKIN-ON	GRADE A	100 56210 35490 4	6 X 4 LB	24	25.50	10 X 7	0	NO	4 MIN



Golden crispy French fries with real buttery flavour!

3/8" Straight Cut Fries 56210 05315

Clear Coat

Customers love golden fries with a real buttery taste and that's exactly what Clear Coat delivers. For over 15 years Cavendish Farms[®] has been a leader in coated fries and our proprietary recipe ensures these fries provide an unbeatable taste every time. Clear Coat offers the perfect blend of hold time, crispness and taste.

The Clear Coat Advantage

- Real buttery taste
- Superior hold time
- Exceptionally crispy



CLEAR COAT 9/32" SHOESTRING 56210 05313



CLEAR COAT 3/8" STRAIGHT CUT 52610 05315



CLEAR COAT 7/16" STRAIGHT CUT - SKIN-ON 56210 05312



CLEAR COAT 3/8" SWEET POTATO FRIES 56210 36812



CLEAR COAT 5/16" X 5/8" SWEET POTATO FRIES PLANK CUT FRIES 56210 36820



CLEAR COAT SWEET POTATO FRIES SLIM STEAK CUT 56210 36811

	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	GTIN	PACK SIZE	NET WT. (LB)	GROSS WT. (LB)	PALLET (TI X HI)	KOSHER	HALAL	COOK TIME (DEEP FRY 350° F)
CAVENDISH FARMS CLEAR COAT FRENCH FRIES											
SHOESTRING	9/32"	SKIN-OFF	LONG	100 56210 05313 5	6 X 4.5 LB	27	28.50	10 X 7	0	YES	2 1/2 MIN
3/8" STRAIGHT CUT	3/8"	SKIN-OFF	LONG	100 56210 05315 9	6 X 4.5 LB	27	28.50	10 X 7	0	YES	2 3/4
7/16" STRAIGHT CUT - SKIN-ON	7/16"	SKIN-ON	LONG	100 56210 05312 8	6 X 4.5 LB	27	28.50	10 X 7	0	NO	3 MIN
3/8" SWEET POTATO FRIES	3/8"	SKIN-ON	XLF	100 56210 36812 3	6 X 2.5 LB	15	16	10 X 9	0	NO	3 MIN
SWEET POTATO FRIES - PLANK CUT	5/16 x 5/8"	SKIN-ON	XLF	100 56210 36820 8	6 X 2.5 LB	15	16	10 X 9	NO	NO	2 1/2 MIN
SWEET POTATO FRIES - SLIM STEAK CUT	5/16 x 1/2"	SKIN-ON	XLF	100 56210 36811 6	6 X 2.5 LB	15	16	10 X 9	0	NO	3 MIN

Fine Coat™ 9/32″ Shoestring Fries 56210 07710



Fine Coat[®]

It's the best of both worlds! All the advantages of a traditional fry with the benefits of a coated fry. This amazing invisible coating provides extended hold time and crispness while locking in the great potato flavour. Fine Coat[™] fries provide great plate coverage and more servings per case.

The Fine Coat[®] Advantage

- Natural potato flavour with a golden, crispy fry
- Excellent plate coverage, XLF
- LACEMENT plate coverage, ALI
- Available in skin-on varieties



FINE COAT[™] 9/32" SHOESTRING 56210 07710



FINE COAT[™] 3/8" STRAIGHT CUT 56210 07730



FINE COAT[™] 3/8″ STRAIGHT CUT - SKIN-ON 56210 07750



FINE COAT[™] 7/16" STRAIGHT CUT 56210 07720



FINE COAT[™] 7/16″ STRAIGHT CUT - SKIN-ON 56210 07760

	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	GTIN	PACK SIZE	NET WT. (LB)	GROSS WT. (LB)	PALLET (TI X HI)	KOSHER	HALAL	COOK TIME (DEEP FRY 350° F)
CAVENDISH FARMS FINE COAT™ FRENCH FRIES											
SHOESTRING	9/32"	SKIN-OFF	XLF	100 56210 07710 0	6 X 4.5 LB	27	28.50	10 X 7	0	NO	2 1/2 MIN
STRAIGHT CUT	3/8"	SKIN-OFF	XLF	100 56210 07730 8	6 X 4.5 LB	27	28.50	10 X 7	0	NO	2 3/4 MIN
STRAIGHT CUT - SKIN-ON	3/8"	SKIN-ON	XLF	100 56210 07750 6	6 X 4.5 LB	27	28.50	10 X 7	0	NO	2 3/4 MIN
STRAIGHT CUT	7/16"	SKIN-OFF	XLF	100 56210 07720 9	6 X 4.5 LB	27	28.50	10 X 7	0	NO	3 MIN
STRAIGHT CUT - SKIN-ON	7/16"	SKIN-ON	XLF	100 56210 07760 5	6 X 4.5 LB	27	28.50	10 X 7	0	NO	3 MIN

Smart innovation

We've forged a strategic partnership with Holland College's Culinary Institute of Canada to create the Cavendish Culinary Creation Center. Our team of food experts uses its know-how to transform food trends into crowd-pleasing flavours and innovative new foods.

Cavendish Farms locations

Cavendish Farms® is the 4th largest processor of frozen potato products in North America. Our plants are located in North America's prime potato growing regions. Our appetizer plant is located in Southern Ontario's key vegetable growing region.



Head Office 100 Midland Drive Dieppe, NB E1A 6X4 **To Order** Email: customerorders@cavendishfarms.com Fax: 1-800-363-4422

Cavendish

1-888-88-FRIES (37437)

Cavendish Lethbridge, AB

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