Coated and Seasoned Fries
DeliverCrisp™

Our patented potato starch based coating is designed to provide these French fries with unprecedented hold time. DeliverCrisp™ fries always arrive extra crispy and delicious – no matter the serving container – so customers order again and again.

NEW!

DeliverCrisp™ 3/8” STRAIGHT CUT 56210 05351

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®

The Jersey Shore® Advantage

• Signature, thick cut with skin-on
• Great versatility
• Incredible visual appeal and plate coverage

Jersey Shore® SEASONED THICK CUT FRIES - SKIN-ON 55776 00050
Jersey Shore® SEASONED SWEET POTATO FRIES - SKIN-ON 55776 00051
Jersey Shore® CRISPY RED ONION RINGS 55776 00052

PREPARATION (TEMP./MINUTES)

CUT TYPE/STYLE CUT SIZE SKIN-ON/ SKIN-OFF GRADE GTIN PACK SIZE NET WT. (LB) PALLET (T X H) KOSHER HALAL DEEP FRY CONVECTION OVEN TURBO CHEF

CAVENDISH FARMS® DELIVERCRISP™ FRENCH FRIES

STRAIGHT CUT 3/8” SKIN-OFF LONG FANCY 100 56210 05351 6 6 X 4.5 LB 27/28.5 10 X 7 YES 350°F 4 MIN 400°F 10 MIN 350°F 2:05 MIN

CAVENDISH FARMS® DELIVERCRISP™ FRENCH FRIES

STRAIGHT CUT 3/8” SKIN-OFF LONG FANCY 100 56210 05351 6 6 X 4.5 LB 27/28.5 10 X 7 YES 350°F 4 MIN 400°F 10 MIN 350°F 2:05 MIN

ALSO AVAILABLE IN CRISPY RED ONION RINGS!
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.

**FlavourCrisp® Salt & Pepper Extra Thin Frites**
- GTIN: 56210 05920
- Pack Size: 6 X 4.5 LB
- Net Wt.: 27
- Gross Wt.: 28.50
- Pallet: 10 X 7
- Kosher: Yes
- Halal: No
- Cook Time: 2 Min

**FlavourCrisp® 10-Cut Spicy Potato Wedge - Skin-On**
- GTIN: 56210 05718
- Pack Size: 6 X 5 LB
- Net Wt.: 30
- Gross Wt.: 31.75
- Pallet: 10 X 7
- Kosher: No
- Halal: No
- Cook Time: 2 1/2 Min

**FlavourCrisp® Tuscan Herb Wedge, 8-Cut - Skin-On**
- GTIN: 56210 05998
- Pack Size: 6 X 5 LB
- Net Wt.: 30
- Gross Wt.: 31.75
- Pallet: 10 X 7
- Kosher: No
- Halal: No
- Cook Time: 3 3/4 Min

**FlavourCrisp® 10-Cut Garlic & Rosemary Wedge - Skin-On**
- GTIN: 56210 37227
- Pack Size: 6 X 2 KG
- Net Wt.: 26.45
- Gross Wt.: 27.90
- Pallet: 10 X 8
- Kosher: No
- Halal: No
- Cook Time: 2 1/2 Min

**FlavourCrisp® Tuscan Herb Small Diced - Skin-On**
- GTIN: 56210 05999
- Pack Size: 6 X 5 LB
- Net Wt.: 30
- Gross Wt.: 31.75
- Pallet: 10 X 7
- Kosher: No
- Halal: No
- Cook Time: 2 3/4 Min

**FlavourCrisp® Tuscan Herb Crinkle Medallions**
- GTIN: 56210 35490
- Pack Size: 6 X 4 LB
- Net Wt.: 24
- Gross Wt.: 25.50
- Pallet: 10 X 7
- Kosher: No
- Halal: No
- Cook Time: 4 Min

**The FlavourCrisp® Advantage**
- Signature tastes provide customers with flavours they can’t duplicate at home
- Superior crispness and hold time
- Available in a variety of cuts and flavours

FlavourCrisp®

Bold flavours that keep customers coming back for more!
Golden crispy French fries with real buttery flavour!

3/8" Straight Cut Fries
56210 05315

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

<table>
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<th>CUT SIZE</th>
<th>SKIN-OFF/SKIN-OFF</th>
<th>GRADE</th>
<th>GTIN</th>
<th>PACK SIZE</th>
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<th>GROSS WT. (lb)</th>
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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
- Available in skin-on varieties

CAVENDISH FARMS FINE COAT™ FRENCH FRIES

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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.

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.