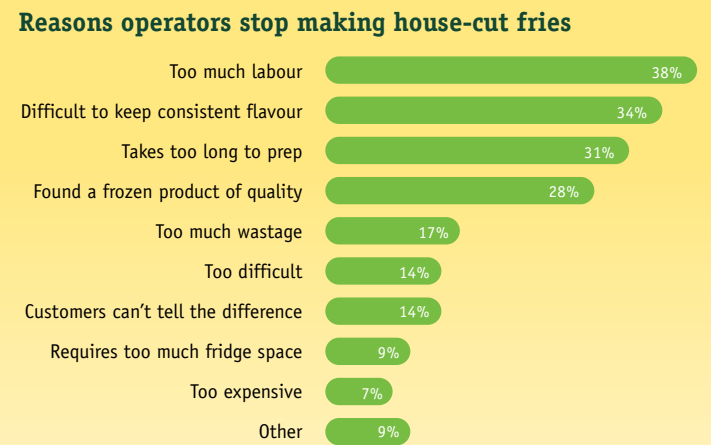




The FreshCut Advantage

Enjoy all the advantages of consistent, premium quality frozen fries available year round. Straight from freezer to fryer, there are no extra labour costs. Get more servings per pound, and use significantly less oil.

- Cut from fresh heirloom potato varieties
- Unique tastes and textures
- Consistent quality every day
- Save time and labour
- No waste
- Less oil usage
- Save energy costs



Source: Neilson Ingredient Study - August 2016

Here's what makes FreshCut Fries a smart choice

100% yield from Cavendish Farms FreshCut French Fries

Year-round quality and consistency

Lower operating costs with less energy and oil consumption

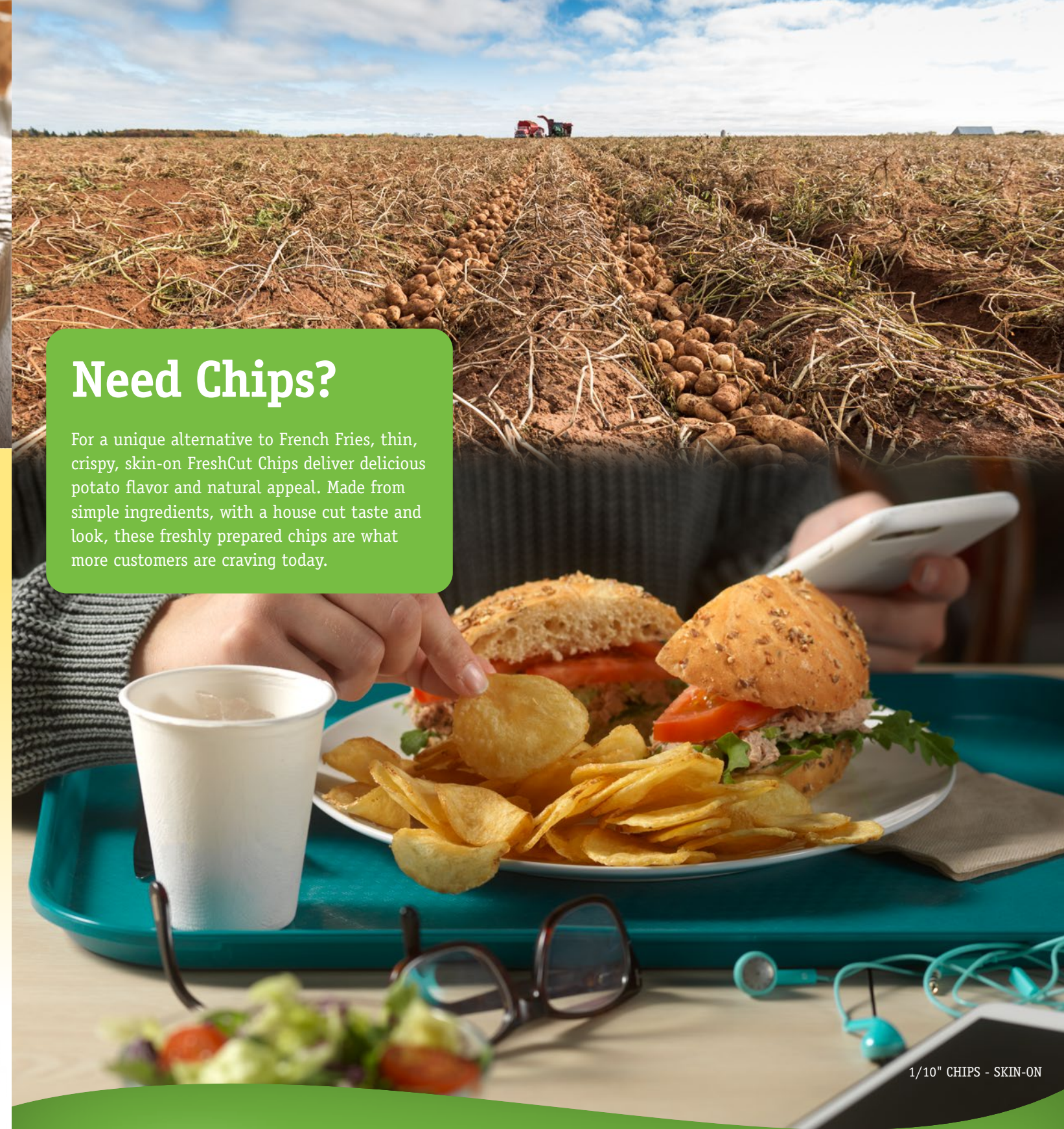
Customer satisfaction!

Cut cook time by 60%

Eliminate the need to blanch!

From freezer to fryer with no extra labour costs

RUSSET 7/16" STRAIGHT CUT



Need Chips?

For a unique alternative to French Fries, thin, crispy, skin-on FreshCut Chips deliver delicious potato flavor and natural appeal. Made from simple ingredients, with a house cut taste and look, these freshly prepared chips are what more customers are craving today.



1/2" KENNEBEC STRAIGHT CUT - SKIN-ON

1/10" CHIPS - SKIN-ON



Head Office
100 Midland Drive
Dieppe, NB E1A 6X4

To Order
Email: customerorders@cavendishfarms.com
Fax: 1-800-363-4422

1-888-88-FRIES (37437)

FreshCut Product Guide

Discover your new signature fry!

cavendishfarms.com



Russet

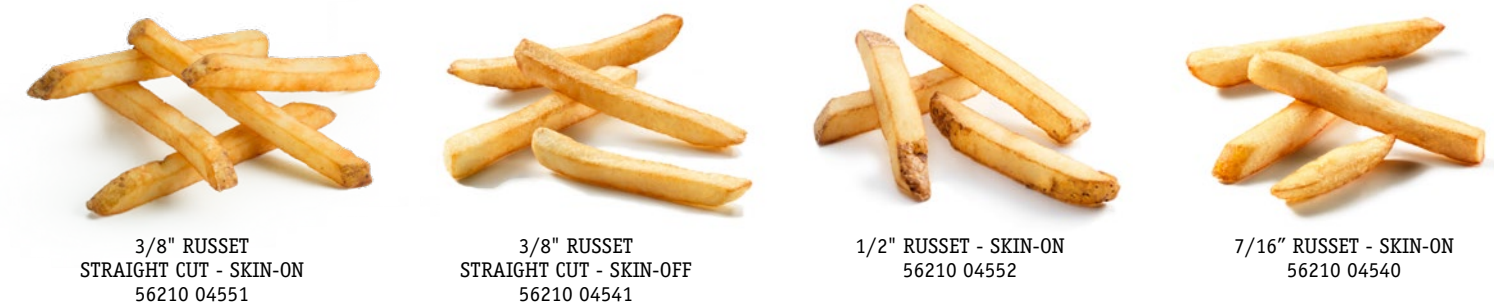
Russet Potatoes

The original Russet Burbank potato was discovered in the 1870s by farmer Luther Burbank in Massachusetts. The russet potato is a type of potato that is large, with dark brown skin and few eyes. The flesh is white, dry, and mealy, and it is suitable for baking, mashing, and particularly well suited for French fries. Russet potatoes are also known as Idaho potatoes in the United States.

Russet French Fries

Russet potatoes deliver premium extra-long fries with a wholesome and hearty skin and fry up crisp and golden with a creamy potato taste.

- The staple for French Fries
- High potato solids result in a crispy, golden French Fry
- Dark brown skin is more visible
- Creamy interior texture
- Large potato size is well suited for French Fries



3/8" RUSSET STRAIGHT CUT - SKIN-ON 56210 04551
 3/8" RUSSET STRAIGHT CUT - SKIN-OFF 56210 04541
 1/2" RUSSET - SKIN-ON 56210 04552
 7/16" RUSSET - SKIN-ON 56210 04540

	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	COOKING INSTRUCTIONS		
										DEEP FRY	CONVECTION	CONVENTIONAL
RUSSET STRAIGHT CUT SKIN-ON	100 56210 04551 2	3/8"	SKIN-ON	PXLF	6x5	31.75	10x7	Ⓢ	YES	350°F (180°C) 2 3/4 MIN	425°F (220°C) 10-12 MIN	450°F (232°C) 22-25 MIN
RUSSET STRAIGHT CUT SKIN-OFF	100 56210 04541 3	3/8"	SKIN-OFF	GRADE A	6x5	31.75	10x7	Ⓢ	YES	350°F (180°C) 3 MIN	-	-
RUSSET STRAIGHT CUT SKIN-ON	100 56210 04552 9	1/2"	SKIN-ON	PXLF	6x5	31.75	10x7	Ⓢ	YES	350°F (180°C) 4 MIN	-	-
RUSSET STRAIGHT CUT SKIN-OFF	100 56210 04540 6	7/16"	SKIN-OFF	GRADE A	6x5	31.75	10x7	Ⓢ	YES	350°F (180°C) 3 MIN	-	-



Dark Red Norland

Dark Red Norland Potatoes

With its distinct dark red skin, and creamy white flesh, the Dark Red Norland is truly a premium potato. First grown in 1957 by North Dakota State University, this heritage potato has a sweet earthy flavour with a creamy interior texture.

Dark Red Norland French Fries

If you're looking for unique red skin fries that cook up to a dark golden brown with a sweet flavor and moist interior, choose Dark Red Norland FreshCut Fries.

- A sweeter flavour fry with a dark golden colour for that authentic, chip-wagon look
- Maintains its dark red skin colour when fried
- Available in both skin-on and skin-off options



3/8" DARK RED NORLAND STRAIGHT CUT 56210 04571
 7/16" DARK RED NORLAND STRAIGHT CUT 56210 04572
 7/16" DARK RED NORLAND STRAIGHT CUT - SKIN-ON 56210 04573
 9/32" DARK RED NORLAND SHOESTRING - SKIN-ON 56210 04574
 7/16" DARK RED NORLAND STRAIGHT CUT - SKIN-ON W/SEA SALT 56210 04570
 3/8" DARK RED NORLAND CHUNKY DICED - SKIN-ON 56210 04561

	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	COOKING INSTRUCTIONS		
										DEEP FRY	CONVECTION	CONVENTIONAL
DARK RED NORLAND STRAIGHT CUT	100 56210 04571 0	3/8"	SKIN-OFF	GRADE A	6x5	31.75	10x7	Ⓢ	NO	350°F (180°C) 3-3 1/2 MIN	425°F (220°C) 10-12 MIN	450°F (232°C) 22-25 MIN
DARK RED NORLAND STRAIGHT CUT	100 56210 04572 7	7/16"	SKIN-OFF	GRADE A	6x5	31.75	10x7	Ⓢ	NO	350°F (180°C) 3 1/2 - 4 MIN	425°F (220°C) 10-12 MIN	450°F (232°C) 22-25 MIN
DARK RED NORLAND STRAIGHT CUT SKIN-ON	100 56210 04573 4	7/16"	SKIN-ON	GRADE A	6x5	31.75	10x7	Ⓢ	NO	350°F (180°C) 3 1/2 - 4 MIN	425°F (220°C) 10-12 MIN	450°F (232°C) 22-25 MIN
DARK RED NORLAND SHOESTRING, SKIN-ON	100 56210 04574 1	SHOESTRING	SKIN-ON	GRADE A	6x4.5	28.5	10x7	Ⓢ	NO	350°F (180°C) 2 1/2 MIN	425°F (220°C) 11 MIN	450°F (232°C) 22-25 MIN
DARK RED NORLAND STRAIGHT SKIN-ON, w/ SEA SALT	100 56210 04570 3	7/16"	SKIN-ON	GRADE A	6x5	31.75	10x7	Ⓢ	YES	350°F (180°C) 3 MIN	425°F (220°C) 10-12 MIN	450°F (232°C) 22-25 MIN
DARK RED NORLAND CHUNKY DICED, SKIN-ON	100 56210 04561 1	3/4 x 1 x 1"	SKIN-ON	GRADE A	6x5	31.75	10x8	Ⓢ	NO	350°F (180°C) 2 3/4 MIN	-	-



Kennebec

Kennebec Potatoes

Introduced in the 1940's, the Kennebec Potato is an authentic potato variety that delivers a fresh potato taste. In fact, Kennebec's are preferred by many chefs because of their superior flavour. Kennebec potatoes are a round white variety with a thin, tan-coloured skin for a "new potato" look. The sweet, creamy white interior creates an incredibly craveable taste and texture.

Kennebec French Fries

For crispy golden fries with a homestyle potato look and taste, choose Kennebec FreshCut Fries.

- Unique, slightly nutty potato flavour
- High potato solids result in a crispy, golden French fry
- Bright appearance
- Creamy interior texture
- Thin skinned



7/16" KENNEBEC STRAIGHT CUT - SKIN-ON 56210 04585
 1/2" KENNEBEC STRAIGHT CUT - SKIN-ON 56210 04586
 7/16" KENNEBEC STRAIGHT CUT - SKIN-ON, W/SEA SALT 56210 04580
 1/10" CHIPS - SKIN-ON 56210 20455

	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	COOKING INSTRUCTIONS		
										DEEP FRY	CONVECTION	CONVENTIONAL
KENNEBEC STRAIGHT CUT SKIN-ON	100 56210 04585 7	7/16"	SKIN-ON	GRADE A	6x5	31.75	10x7	Ⓢ	NO	350°F (180°C) 3 MIN	425°F (220°C) 10-12 MIN	450°F (232°C) 22-25 MIN
KENNEBEC STRAIGHT CUT SKIN-ON	100 56210 04586 4	1/2"	SKIN-ON	GRADE A	6x5	31.75	10x7	Ⓢ	YES	350°F (180°C) 4 MIN	-	-
KENNEBEC STRAIGHT CUT SKIN-ON, W/SEA SALT	100 56210 04580 2	7/16"	SKIN-ON	GRADE A	6x5	31.75	10x7	Ⓢ	YES	350°F (180°C) 3 MIN	425°F (220°C) 10-12 MIN	450°F (232°C) 22-25 MIN
CHIPS SKIN-ON	100 56210 20455 1	1/10"	SKIN-ON	GRADE A	6x5	31.75	10x5	NO	NO	350°F (180°C) 3 MIN	-	-