



Correct ways of cooking our products: Facts, findings and more...

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McCain Cutting Kit



McCain Cutting Kit

Thermometer / Termómetro



Digital thermometer (Fryer + Freezer) / termómetro digital



Vernier



Scale / Balanza



McCain Cutting Kit

Tweezers / Pinzas



French Fry Scoop / Shovel



Chronometer or timer / Cronómetro



Fries counting tablecloth / Mantel de conteo de papas



McCain Cutting Kit – buy as needed

Gloves / Guantes



Hairnet / Redecilla



Hand Sanitizer / desinfectante





Correct Frying Process

**IMPORTANT:
Set oil temperature
at 175C / 350F**

Basket Condition

Poor basket condition results in yield loss

- Check for holes
- Check for carbon build up



Correct Frying Process



1. Cook fries from frozen
2. Remove old fries from basket
3. Don't overload the basket
4. Don't load basket over the oil.
5. Don't put 2 baskets down at once
6. Follow temp and time guidelines
7. Shake during cooking
8. Drain 5-10 seconds
9. Alternate between fryers



McCain Products Cooking Order

- Jalapeño
- Quesadillas
- Yuca
- Wedge Fries
- Secondary size fries
- 3/8
- 5/16
- Sweet Potato Fries
- Onion Rings
- Everything that contains cheese

Facts:

- Start with thicker appetizers since they maintain heat longer.
- Products filled with cheese are served last because that way client can taste and experience cheese in it's best form.
- Use onion to neutralize flavors in oil.

Oil Quality

Recommend non hydrogenated vegetable oil (e.g. canola, cottonseed, soy, sunflower) not partially hydrogenated and not animal based fats/oils.

- Oil that is dark & foamy = old oil
- Oil vats should be cleaned everyday
- Ensure enough oil is being used
- Avoid the enemies of oil

Oil enemies...

| Enemy | Cause | Solution |
|------------------|---|--|
| Carbon | <ul style="list-style-type: none">Fried food particlesGumming around inside of the vats | <ul style="list-style-type: none">Skim Vats every 15-30 minsClean vats daily |
| Air | <ul style="list-style-type: none">Uncovered unused vats | <ul style="list-style-type: none">Cover vats when not in use |
| Water | <ul style="list-style-type: none">Loading basket over vatsTemp abused raw productCleaning (baskets) | <ul style="list-style-type: none">Load baskets correctlyOnly cook from frozenClean away from oil |
| Salt | <ul style="list-style-type: none">Refilling salt shaker near vatsSalting fries in hanging baskets | <ul style="list-style-type: none">Refill salt shaker away from vatsDo not salt in baskets |
| Soap or chemical | <ul style="list-style-type: none">Use of soap to clean filtration equipment & baskets | <ul style="list-style-type: none">Only use hot water to cleanFilter daily to reduce naturally formed soap |
| Heat | <ul style="list-style-type: none">Fryers not properly calibratedVats are on all the time | <ul style="list-style-type: none">Ensure PM is followedTurn off unused vats |

Oil Quality

- Oil is very sensitive & breaks down easily when crumbs are left floating
- Skim vats every 15-30 minutes



Fries left in the fryer will cause carbon build-up :

- ☞ Shorten oil life span
- ☞ Reduce fryer efficiency
- ☞ Create flavor taint
- ☞ Contaminate product



Check Oil Quality



Color complaint?
Check oil quality.



Oil becomes bitter and
changes flavor of our
products.

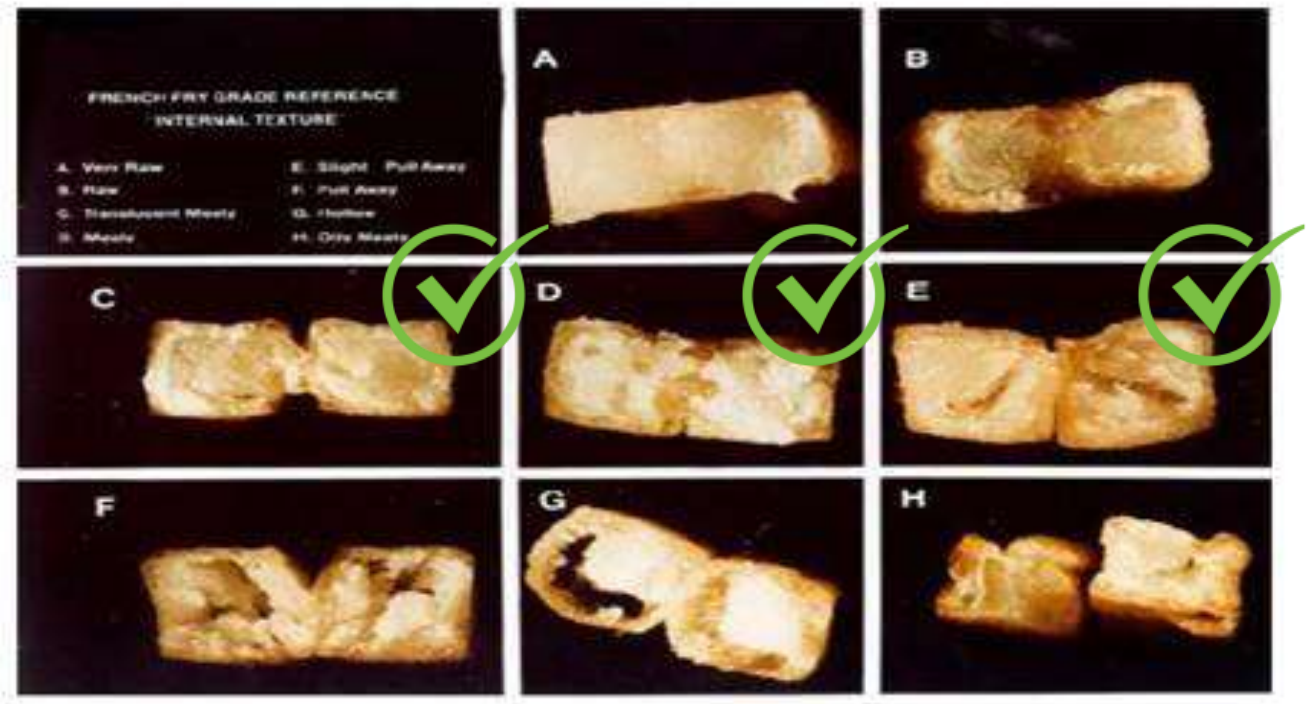


Testo-Cooking Oil Tester



- The Testo cooking oil tester measures the Total Polar Material (TPM) content in the oil and displays it as a percentage.
- As the oil is used, the TPM increases.
- For each deep fried food, there is a point at which the oil for its continuous use will compromise the quality and taste of cooking oil and the presentation of that food.

Internal Texture Chart



Ideal Serving Time

- Conventional Fries: 3-7 minutes
- Coated Fries: 10-14 minutes



French Fries Salting

- Iodized salt recommended
- Separate old fries from new
- Salt immediately after cooking
- Dispense salt evenly
- Shake fries gently



French Fries Salting-AccuSalt Dispenser



- Dispenser reduces waste – eliminates over-salting (and under-salting)
- Various dosing options – Menu managers can choose the specific amount of salt customized to their product

Reference Chart



1 Never drop the boxes. Broken fries means less portions!



2 Fry always deep frozen fries, taken out directly from the freezer.



3 Preheat the oil to temperature 175°C and keep it on this level.



4 Pour in fries into the frying basket, so it's half full at maximum.



5 Set up frying time according to cooking directions presented on packaging.



6 Shake gently frying basket after first 20 seconds of frying.



7 When frying is finished, drain off the oil for maximum 10 seconds.



8 To offer the best quality product, serve the French fries within 5 minutes after frying. Never cook them again.



9 Filter an oil everyday, removing the dirt. If necessary refill the oil to the right level.



10 When fryer is not used, turn it off. During brakes decrease temperature to 120°C.

Q & A

Thanks for attending!