

FreshCut Russet Fries

cavendishfarms.com

Russet potatoes deliver premium extra-long fries with a wholesome and hearty skin. They fry up crisp and golden with a creamy potato taste which is why chefs agree: the Russet is the potato that makes the perfect fry.



Top 4 Reasons Operators Drop Hand Cut Fries

Labor costs

Inconsistent flavor

Long prep time

Found a frozen
product of quality

38%

34%

34%

28%

Straight Cut,
Skin-on fries
grew 4× as fast
as Skinless
this year!*

*(1in NA vs. LY, Skin-on +9.5%/ Skinless 2.2%) Provide your customers with the perfect fry every time; AND save on increasing labor costs!





	GRADE	GTIN	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET (TI X HI)	KOSHER	HALAL	COOKTIME	
CAVENDISH FARMS® FRESHCUT RUSSET FRIES								DEEP FRY 350°	CONVECTION 425°
5/16" Straight Cut, Skin-On	PXL	100 56210 04550 5	6 X 5	30/31.75	10 X 6	0	YES	3 1/2 MIN	10-12 MIN
1/2" Straight Cut, Skin-On NEW	PXL	100 56210 04562 8	6 X 5	30/31.75	10 X 6	0	YES	4 MIN	TBD
Shoestring, Skin-On NEW	PXL	100 56210 04563 5	6 X 4.5	27/28.5	10 X 6	0	YES	2 1/4 MIN	TBD



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