

SERVE THEM LOADED, SOLO, OR ON THE SIDE.



## FRIES ON THE RISE

Specialty Cut fries are the fastest growing French fry in Foodservice! +14.5% (since 2017)\*

## KEEP IT CRISPY

Independent restaurants are looking for coated products suitable for takeout and delivery more than ever before (+5.2%), and these Crispy Lattice Fries deliver!\*\*

## TOTALLY CRAVEWORTHY

92% of consumers say they would definitely buy this fry, making a good case for boosting sales.\*\*\*

## **CAVENDISH FARMS® FINE COAT™ CRISPY LATTICE FRIES**

,	PRODUCT DESCRIPTION	GRADE	GTIN	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET (TI X HI)	KOSHER	HALAL	СООК МЕТНОО				
									DEEP FRY	CONVECTION	TURBO CHEF*	AIR FRY	
Jan.	FINE COAT™ CRISPY LATTICE FRIES	Grade A	100 56210 07708 7	6 x 4	24/25.5	8 x 7	U	YES	350°F 2 ½ MIN	400°F 7-9 MIN	520°F 2:45 MIN	400°F 8-10 MIN	

For full Turbo Chef cook instructions please ask your sales representative.



HEAD OFFICE 100 Midland Drive Dieppe, NB E1A 6X4 TO ORDER CONTACT:

1-800-561-7945

customerorders@cavendishfarms.com

\*Source: NPD Potato Track VE Dec 2019, Includes Chain and Independents. All Lattice Cut. North America Volumes. Specialty Cut (Includes Spiral and Lattice). \*\*Source: NPD Potato Track YE Dec 2019, Does not include chain. All Lattice Cut. North America Volumes. Speciality Cut (Includes Spiral and Lattice). \*\*\*Source: Datassential SCORES\*\* Crispy Lattice Fries, November 2020

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