Full Line Product Listing

Premium Potatoes & Appetizers

cavendishfarms.com
Taste the goodness of the farm
We’re proud of our food. That’s why we use only premium ingredients and seasonings. You know you’re eating a Cavendish Farms potato or crispy appetizer when you taste the goodness of the farm in every bite.

A family food company
We’re a family food company that puts pride, dedication and a whole lot of know-how into everything we grow, and everything we make.

Cavendish Farms is part of a family owned company that has been customer focused since 1882.
Partnering with farmers

Built by the expertise of growers over generations, we have a proud history and deep roots.

Bringing the goodness of the farm to homes and restaurants is what we do best with a strong commitment to the land, to the community, and to the people around the world who love our food.

Sustaining the environment

Cavendish Farms is committed to sustaining the environment by adopting high quality environmental standards. That’s why we’re the first potato producer to convert solid waste to bio-methane gas in a state-of-the-art bio gas facility.

Our team of potato experts has also developed the Russet Prospect potato, which requires less fertilizer and no soil fumigation.
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.

Fries are Profitable
French Fries are playing a profitable role on menus... and are the fastest growing item on delivery orders! Make sure they’re included on your Delivery Menu!

55% of restaurant delivery occasions are incremental orders and 35% of consumers plan to use it even more!

HOW DOES YOUR FRY DELIVER?
Ask your sales rep how to take the DeliverCrisp™Challenge!

NEW!

DELIVERCRISP™
3/8” STRAIGHT CUT 56210 05361

+42.8 MM SERVINGS
vs. LY

French fries +42.8
Burgers +28.9
Salads +27.1

Menu importance (% of orders including an item)

*SOURCE: CREST®: NPD GROUP, YE SEPT 2018CRC RESTAURANT DELIVERY STUDY, JULY 2018

1 Delivery serving growth vs. LY (millions of servings)
Customers love golden fries with a real buttery taste and that’s exactly what Clear Coat delivers. For over 20 years Cavendish Farms® has been a leader in coated fries and our proprietary recipe ensures these fries provide an unbeatable taste every time.

Why choose a coated fry?

Coated fries stay hot and crispy longer than traditional fries.

Great for Delivery

42% of consumers plan to use delivery in 2018*. Coated fries are perfect for take-out or delivery because their coating keeps them crispy in transit.

#1 Attribute

When asked to name the #1 attribute of a great French fry, an overwhelming majority of consumers answered “Crispiness”.

Stay Hot & Crispy

*SOURCE: CLEVELAND RESEARCH, 2017

Great for Delivery

*SOURCE: CAVENDISH FARMS CLP RESEARCH, APRIL 2015

Clear Coat

Clear Coat Pub Fries 3/8” Straight Cut Skin-On Fries (56210 05004) go great with signature burgers.

NEW!
Fine Coat™

It’s the best of both worlds! Get all the advantages of a traditional fry with the benefits of a coated fry. Its amazing invisible coating keeps fries hot and crispy longer while locking in the great potato flavor. Fine Coat™ XLF fries provide great plate coverage and deliver more profits per serving.
Flavor Crisp™

Flavor Crisp™ fries deliver a variety of bold tastes. With a unique crispy coating, these fries offer a delicious burst of flavor. Flavor Crisp™ fries stay hot and crispy longer than traditional fries and are an easy way to spice up any dish.

Why choose a bold flavor?

They like it hot
54% of customers prefer hot or spicy foods.¹

More profit
Having a second fry option offers a chance to up-sell and increase profitability.

Signature taste
Stand out from your competition by offering signature taste customers can’t get at home.

¹ – SOURCE: TECHNOMIC 2014; FOOD GENIUS CAVENDISH FARMS MARKET RESEARCH 2014
Jersey Shore® fries are made with premium skin-on potatoes and select sweet potatoes. They’re cut thick and dressed with a signature savory, garlic and cracked black pepper batter. Lightly coated with sea salt, they deliver a superior taste customers love and come back for. Ask for the original. Ask for Jersey Shore®.

Jersey Shore®
3/8” x 1/2” Seasoned Thick Cut Sweet Potato Fries - Skin-On
55776 00091

Jersey Shore®
3/8” x 1/2” Seasoned Thick Cut Fries - Skin-On
55776 00090

Jersey Shore®
5/8” Crispy Red Onion Rings
55776 00092

Jersey Shore® Sweet Potato Fries (55776 00091) are a deliciously sweet fry covered in our signature batter. The original garlic and cracked black pepper batter cover these sweet red onion rings for an irresistible flavor (55776 00092).

Ask for the original. Jersey Shore® fries (55776 00090) will have your customers coming back for more.

Ask for the original.
Traditional Fries

Give your customers the superior potato taste they crave with Cavendish Farms® Traditional Fries. These premium fries are available in skin-on or skinless options and provide a natural look and flavor sought by potato lovers. Cavendish Farms® Traditional Fries are quick to prepare and deliver top quality and consistency year-round.

Why choose a traditional fry?

Satisfying
Uncoated fries satisfy customers’ demand for natural looking fries.

Quick prep
Uncoated fries are perfect for made-to-order operations.

Superior taste
Uncoated fries provide superior potato taste.
Breakfast has been growing 2% per year*. Seize this opportunity with Cavendish Farms® Breakfast Potatoes. Our breakfast potatoes deliver great potato taste and provide a hearty addition to any breakfast option.

**HERB & CRACKED PEPPER PATTIES (56210 37105) WILL ADD SOME FLAVOR TO YOUR MORNINGS!**

**CAVENDISH FARMS®**

**HERB & CRACKED PEPPER PATTIES**

10CT TRAY 56210 37105

**CAVENDISH FARMS®**

**HASHBROWN PATTIES**

20 CT TRAY 56210 34217; 10 CT TRAY 56210 37106

6 X 5 LB 56210 34500

**CAVENDISH FARMS®**

**HASH BROWN STICKS**

56210 41575

**CAVENDISH FARMS®**

**10-CUT WEDGE SKIN-ON**

56210 04019

**CAVENDISH FARMS®**

**GOLDEN NUGGETS - OVENABLE**

56210 04101

**CAVENDISH FARMS®**

**POTATO DOLLARS - CRINKLE SLICES**

56210 04014

**CAVENDISH FARMS®**

**LARGE DICED POTATOES**

56210 04009

**CAVENDISH FARMS®**

**SMALL DICED POTATOES**

56210 04119

**CAVENDISH FARMS®**

**HASHBROWN PATTIES**

20 CT TRAY 56210 34217; 10 CT TRAY 56210 37106

6 X 5 LB 56210 34500

**CAVENDISH FARMS®**

**SELECT SKIN-ON BREAKFAST BROWNS**

56210 30319

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**Why choose a breakfast potato?**

**Growing daypart**

After 4 years of steady growth, breakfast continues to gain share. Seize this opportunity to drive sales.

**Hearty addition**

Breakfast potatoes are a hearty addition to any breakfast plate or combo, providing great plate coverage.

**Portable**

Easy to eat while driving, breakfast patties and potato nuggets are a convenient option for customers who want food on the go.

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*SOURCE: NPD GROUP / POTATO TRACK CREST APRIL 2016*
Satisfy your customers’ growing demand for “real food” with Cavendish Farms® FreshCut. These premium skin-on fries and chips are the smart choice to deliver fresh, authentic potato taste.

Why choose Homestyle fries?

On trend
Satisfy your customers’ desire for clean eating, simple ingredients and a made-from-scratch look.

Consistency
Enjoy the advantages of a consistent, premium quality frozen fry year round.

Taste
Nothing beats the taste of fresh. Our Homestyle fries and chips are made from premium potato varieties to offer authentic taste.

Save on the increasing costs of labor with FreshCut French Fries!
Cavendish Farms® Onion Rings and Crispy Appetizers are made with fresh vegetables and perfectly coated with our signature golden tempura batter to deliver exceptional taste and exceptional profit. Add Cavendish Farms® Appetizers to your menu today.

Appetizers

Cavendish Farms® 1/2" BEER BATTERED ONION RINGS
6 X 2.5 LB 56210 15450
40 X 6 OZ 56210 15451

CAVENDISH FARMS® JERSEY SHORE®
5/8" CRISPY RED ONION RINGS
55776 00092

CAVENDISH FARMS® 1/4" CRISPY TEMPURA ONION RINGS
6 X 2.5 LB 56210 15100
6 X 2.75 LB 56210 15105
60 X 4 OZ 56210 15110
40 X 6 OZ 56210 15303

CAVENDISH FARMS® CRISPY TEMPURA BUTTON MUSHROOMS
56210 17511

CAVENDISH FARMS® CRISPY TEMPURA BANANA PEPPER RINGS
56210 17102

CAVENDISH FARMS® CRISPY TEMPURA PICKLE CHIPS
56210 17147

CAVENDISH FARMS® CRISPY TEMPURA ZUCCHINI STICKS
56210 17230

CAVENDISH FARMS® CRISPY TEMPURA ONION PETALS
56210 15120

CAVENDISH FARMS® CRISPY TEMPURA ONION RINGS
1/2" 56210 15120

CAVENDISH FARMS® CRISPY TEMPURA ZUCCHINI STICKS
1/4" 56210 17230

CAVENDISH FARMS® CRISPY TEMPURA BANANA PEPPER RINGS
56210 17102
### Clear Coat

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### Fine Coat™

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### Flavor Crisp™

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### Jersey Shore®

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# Breakfast Potatoes

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<th>Net/Gross WT. (LB)</th>
<th>Pallet (Ti x Hi)</th>
<th>Kosher</th>
<th>Halal</th>
<th>Deep Fry</th>
<th>Convection Oven</th>
<th>Traditional Oven</th>
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<td>6 X 5</td>
<td>30/31.25</td>
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# Appetizers

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<th>Net/Gross WT. (LB)</th>
<th>Pallet (Ti x Hi)</th>
<th>Kosher</th>
<th>Halal</th>
<th>Deep Fry</th>
<th>Convection Oven</th>
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<td>Beer Battered Onion Rings</td>
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<td>100 56210 15450</td>
<td>6 X 2.5</td>
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</table>
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.