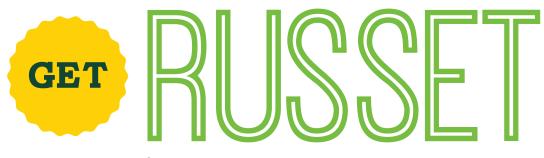




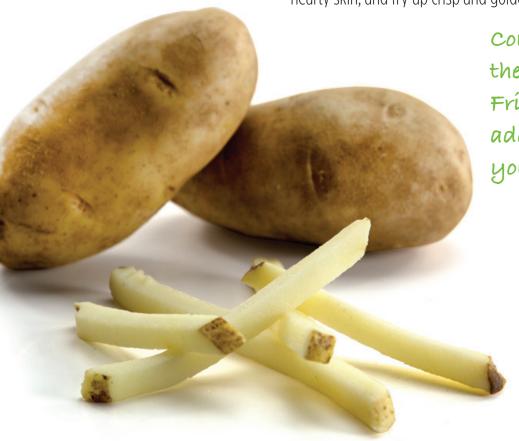
Get FreshCut Get Russet

Premium Extra Long Fries



Chefs agree the Russet is the potato that makes the perfect fry.

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



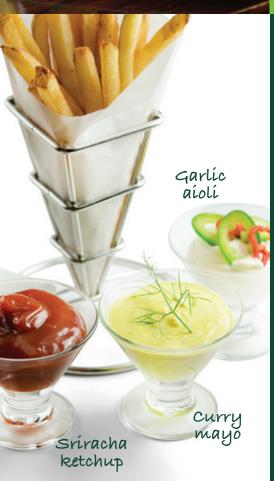
Compare and see why these FreshCut Russet Fries will go the distance, adding excitement to your menu.





Perfect with gourmet burgers







GET INNOWATIVE

Now more than ever, menu innovation is the key to growing your business. Innovative new menu items and flavors are even more important to getting customers to choose your restaurant over the competition.

All you need is your imagination.

"Potato Lovers' love of fries drives their restaurant choices. 67% of consumers would visit a restaurant specifically for its

Segmentation Report, The NPD Group 2014



Load up your fries





The authentic, skin-on goodness of FreshCut Russet Fries is the smart answer for your customers while you enjoy all the advantages of a consistent, premium quality frozen fry available year round.

One of the hardest things to do is consistent, hand-cut fries. That is why frozen is the best option."

Joshua, Head Chef

Here's what makes FreshCut Russet Fries a smart choice:





Put your passion into what you love to do most.

Cavendish Farms will save you time and money on your back-of-house prep.





GET REAL

It's all about clean eating, simple ingredients and a fry that looks and tastes authentic, like it was made from scratch. Cavendish Farms FreshCut

Russet Fries have that natural homemade appeal while offering you the consistency, quality and convenience of frozen.

"The first thing the guest usually picks up when you put the plate in front of them is a fry. So the first impression of the whole dish is that fry."

New Jersey operato



Contact your Cavendish Farms representative today for innovative, profitable, and great tasting new ideas or visit us online at **cavendishfarms.com** for more information.

Consumers crave fresh fries. Operators can deliver freshness by serving hot fries that are cooked to order.

Source: Cavendish Farms French Fry/Potato Dish Segmentation Report, The NPD Group 2014

NEW FreshCut Russet Fries

Code: 100 56210 04550 5

Grade: PXL

Cut: 5/16" Thin Cut, Skin-on

Pack: 6 X 5LB (Net Wt 30LB, Gross Wt 31.75LB)

Pallet: 6 X 10 = 60

Quick Prep











Head Office

100 Midland Drive Dieppe, NB E1A 6X4 CA Tel.: 506 858 7777

To Order:

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

USA Sales

25 Burlington Mall Road Burlington, MA 01803 US Tel.: 781 273 2777