



ANCHOR®

TEMPURA CHEESE WEDGES

These savory bites from our Anchor® Crafted Series¹ are ready to kick things up a notch with a blend of paneer and white cheddar cheese curds in a light tempura coating.



PRODUCT BENEFITS

THE TIME IS NOW FOR MORE CHEESE

Fried cheese is the fastest growing appetizer segment for full-service restaurants, with 16% growth over the last four years². But despite this growth, 80%³ of menus don't have cheese ... yet.

APPETIZERS? SIDES? YOU DECIDE.

These savory, snackable wedges will stand out as appetizers or sides, or add the "wow" factor as toppers in recipes across your menu.

A PREMIUM BACK-OF-HOUSE LOOK

The high quality back-of-house look of these wedges can increase profit potential without increasing labor.

MENU INSPIRATION



MEZZE PLATTER

Take guests on a journey. Create a Mediterranean-inspired platter that features **Anchor® Tempura Cheese Wedges**, a mix of olives, roasted red pepper hummus, feta spread, labneh, crudité, pita, lahvosh crackers and tzatziki dip.



GET FIGGY WITH IT

Wow guests with an irresistibly sweet and tangy appetizer. Top **Anchor® Tempura Cheese Wedges** with fig jam, fresh fig slices and toasted walnuts.



SOME LIKE IT HOT

Bring the heat, the sweet and the cheese. Drizzle **Anchor® Tempura Cheese Wedges** with hot honey.

¹The term Crafted is not intended to suggest that the products within this classification are hand-crafted or made in small quantities. The term Crafted, instead, is intended to convey a higher level of general product quality, and examples of this product quality include lighter/thinner coating compared to current McCain® Foodservice appetizer products and/or reimaged cuts, textures, flavors and formats.

²Circana SupplyTrack Total FSR L12M Ending May 2023 vs 4 YRS

³Datassentials, % of US Casual Dining Menus YE Q2 2023



This salty and buttery blend of paneer and white cheddar cheese curds is lightly coated in tempura to create a deliciously crispy experience.



PRODUCT INFORMATION				PACKAGING				PREPARATION		
Distributor Code	Item Code	14-Digit Code	Product Description	Piece Count/ Pound	Pack Size	Case Wt. LBS Net Gross		Cooking Methods	Temp	Time
	1000011951	10072714008747	Anchor® Tempura Cheese Wedges	31 - 39	4x3 LB	12 LB	12.9 LB	Deep Fry	350° F	2 min



Contact your McCain® Foodservice Solutions rep to find out when you can place an order, or visit us online at www.mccainusafoodservice.com.





Golden Crisp[®] Breaded Mushrooms 6X2 LB

Whole mushrooms covered in a crunchy breading.

PRODUCT DETAILS

GENERAL:

Packaging: 6/2 lb.

Best if used within 365 days of production date

Servings size: 6 pieces (85g)

Servings per container: 64

CASE:

Net weight case 12 lbs.

Gross weight case 15.66 lbs.

PRODUCT CODES:

SKU 1000010840

GTIN (Unit) 10072714008303

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PREPARATION

GENERAL CAUTIONS:

Ice crystals on frozen food can cause spattering when added to hot oil. Add product carefully. Product must be fully cooked. Do not allow product to thaw. Not designed for microwave preparation. CAUTION: product will be hot.



DEEP FRY

Temp (°F): 350

Instructions:

Fry frozen product at 350°F for 4 1/2 minutes.

ADULT NUTRITION FACTS

64 servings per container

Serving Size **6 pieces (85g)**

Amount Per Serving

Calories	90
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 350mg	15%
Total Carbohydrate 18g	7%
Dietary fiber 1g	4%
Total Sugars 0g	
Added Sugars 0g	0%
Protein 3g	6%
Vitamin D 0mcg	0%
Calcium 60mg	4%
Iron 0.1mg	0%
Potassium 120mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Mushrooms, Wheat Flour, Water, Yellow Corn Flour, Modified Corn Starch. Contains 2% or less of Calcium Chloride, Dextrose, Erythorbic Acid (preservative), Garlic Powder, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Flavors, Onion Powder, Salt, Spices, Sugar, Yeast. CONTAINS: Wheat

CONTAINS



WHEAT



GLUTEN



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