



Full Line Product Listing

Premium Potatoes & Appetizers

cavendishfarms.com



Farm, Food, Family



Taste the goodness of the farm

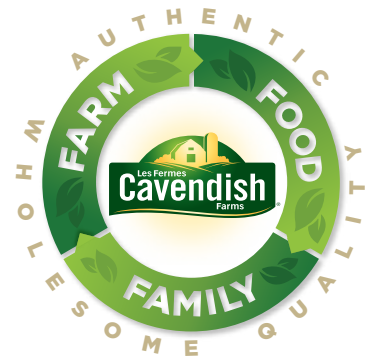
We're proud of our food. That's why we use only premium ingredients and seasonings. You know you're eating a Cavendish Farms potato or crispy appetizer when you taste the goodness of the farm in every bite.

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.



Wi-Fi Friendly

This publication is Wi-Fi Friendly. When viewing this pdf on an iPad or other mobile device and Wi-Fi internet access is available, tapping on the product image will take you to the corresponding page on cavendishfarms.com for further information on that SKU.



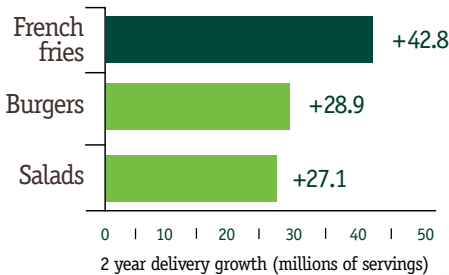
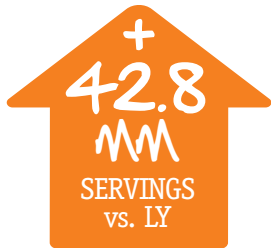
DeliverCrisp™

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.

NEW!



DELIVERCRISP™
3/8" STRAIGHT CUT
56210 05351



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



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!*

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



Clear Coat 7/16" straight cut skin-on fries (56210 05312) go great with signature burgers.



Clear Coat

Customers love golden fries with a real buttery taste and that's exactly what Clear Coat delivers. For 20 years Cavendish Farms® has been a leader in coated fries and our proprietary recipe ensures they provide an unbeatable taste every time.



CLEAR COAT
9/32" SHOESTRING
56210 05313



CLEAR COAT
3/8" STRAIGHT CUT
52610 05315



CLEAR COAT
7/16" STRAIGHT CUT - SKIN-ON
56210 05312



CLEAR COAT
3/8" SWEET POTATO FRIES
EXTRA CRISP
56210 36812



CLEAR COAT
5/16" X 1/2" SWEET POTATO FRIES
SLIM STEAK CUT
56210 36811



CLEAR COAT
SWEET POTATO PLANK CUT FRIES
56210 36820

Why choose a coated fry?

Customers Love Coated Fries!

Coated fries have grown 9.5%¹ in just the past year in Canada as more and more operators see the benefits of having extra crispy fries.

Stay Hot & Crispy

Coated fries stay hot and crispy longer than traditional fries.

#1 Attribute

When asked to name the #1 attribute of a great French fry, an overwhelming majority of consumers answered "Crispiness".²



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 great potato flavour. Fine Coat™ XLF fries provide great plate coverage and deliver more profits per serving.



FINE COAT™
9/32" SHOESTRING
56210 07710



FINE COAT™
3/8" STRAIGHT CUT
56210 07730



FINE COAT™
3/8" STRAIGHT CUT - SKIN-ON
56210 07750



FINE COAT™
7/16" STRAIGHT CUT
56210 07720



FINE COAT™
7/16" STRAIGHT CUT - SKIN-ON
56210 07760

Fine Coat 3/8" straight cut french fries (56210 07730).





FlavourCrisp™

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



FLAVOURCRISP™
3/8" SPICY STRAIGHT CUT - SKIN-ON
56210 05701



FLAVOURCRISP™
SALT & PEPPER EXTRA THIN FRITES - SKIN-ON
56210 05920



FLAVOURCRISP™
10-CUT SPICY POTATO WEDGE - SKIN-ON
56210 05718



FLAVOURCRISP™
TUSCAN HERB WEDGE, 8-CUT - SKIN-ON
56210 05998



FLAVOURCRISP™
10-CUT GARLIC & ROSEMARY WEDGE - SKIN-ON
56210 37227



FLAVOURCRISP™
TUSCAN HERB SMALL DICED - SKIN-ON
56210 05999



FLAVOURCRISP™
TUSCAN HERB - CRINKLE MEDALLIONS
56210 35490



Jersey Shore® fries are made with premium skin-on potatoes and select sweet potatoes. They're cut thick and dressed with a signature savoury, 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® Sweet Potato Fries (55776 00051) 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 flavour (55776 00052).



Ask for the original. Jersey Shore® fries (55776 00050) will get your customers coming back for more.

Why choose a bold flavour?

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.



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 flavour sought by potato lovers. Cavendish Farms® Traditional Fries are quick to prepare and deliver top quality and consistency year-round.



CAVENDISH FARMS®
9/32" SHOESTRING
56210 04011



CAVENDISH FARMS®
3/8" STRAIGHT CUT
56210 04001



CAVENDISH FARMS®
1/2" STRAIGHT CUT
56210 04005



CAVENDISH FARMS®
3/8" STRAIGHT CUT DARK
OLD FASHIONED
56210 04211



CAVENDISH FARMS®
7/16" STRAIGHT CUT DARK
OLD FASHIONED
56210 04216



CAVENDISH FARMS®
3/8" STRAIGHT CUT - ORIGINAL STRIPS
56210 04601



CAVENDISH FARMS®
7/16" STRAIGHT CUT - ORIGINAL STRIPS
56210 04104



CAVENDISH FARMS®
7/16" STRAIGHT CUT - ORIGINAL STRIPS
- SKIN-ON
56210 04304

Why choose a traditional fry?

Satisfying

French Fries are the #1 foodservice item in Canada topping 1.2 billion servings annually.

Quick prep

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

Superior taste

Uncoated fries provide superior potato taste.



Cavendish Farms®
3/8" crinkle cut french fries
(56210 04666).



CAVENDISH FARMS®
7/16" CRINKLE CUT
56210 04003



CAVENDISH FARMS®
3/8" CRINKLE CUT
56210 04666



CAVENDISH FARMS®
7/16" X 7/8" STEAK CUT
56210 04013



CAVENDISH FARMS®
10-CUT WEDGE SKIN-ON
56210 04020



CAVENDISH FARMS®
8-CUT WEDGE SKIN-ON
56210 04519



CAVENDISH FARMS®
9/32" SHOESTRING - BRINED - SKIN-ON
56210 30140



CAVENDISH FARMS®
7/16" STRAIGHT CUT - BRINED - SKIN-ON
56210 30132



Breakfast Potatoes

Breakfast/Brunch continues to grow in Canada. Seize this opportunity with Cavendish Farms® Breakfast Potatoes. Our breakfast potatoes deliver great potato taste and provide a hearty addition to any breakfast option.

Cavendish Farms® large diced potatoes (56210 04110).



CAVENDISH FARMS®
HASH BROWN PATTIES (60-64G)
56210 34510



CAVENDISH FARMS®
LARGE DICED POTATOES
3/4" X 1" X 1"
56210 04110



CAVENDISH FARMS®
SMALL DICED POTATOES
3/4" X 1/2" X 1"
56210 04112



CAVENDISH FARMS®
POTATO DOLLARS - REGULAR CUT
56210 42555



CAVENDISH FARMS®
POTATO DOLLARS - CRINKLE CUT
56210 42550



CAVENDISH FARMS®
HASH BROWN STICKS (16G)
56210 41565

Why choose a breakfast potato?

Customers want All Day Breakfast

Breakfast is no longer a morning meal, take advantage of this opportunity by offering all day breakfast to help 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.



FreshCut 7/16" Dark Red Norland straight cut (56210 04572).



FreshCut

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.



FRESHCUT
3/8" DARK RED NORLAND
STRAIGHT CUT
56210 04571



FRESHCUT
7/16" DARK RED NORLAND
STRAIGHT CUT
56210 04572



FRESHCUT
7/16" DARK RED NORLAND
STRAIGHT CUT - SKIN-ON
56210 04573



FRESHCUT
9/32" DARK RED NORLAND
SHOESTRING - SKIN-ON
56210 04574



FRESHCUT
7/16" DARK RED NORLAND
STRAIGHT CUT - SKIN-ON W/SEA SALT
56210 04570



FRESHCUT
7/16" DARK RED NORLAND
SMALL DICED - 3/4" X 1/2" X 1"
56210 04575



FRESHCUT
3/8" DARK RED NORLAND
CHUNKY DICED - SKIN-ON
56210 04561

Save on the increasing costs of labour with FreshCut French Fries!

FreshCut 1/2" Russet straight cut skin-on (56210 04552).



FRESHCUT
3/8" RUSSET
STRAIGHT CUT - SKIN-ON
56210 04551



FRESHCUT
SHOESTRING RUSSET
STRAIGHT CUT - SKIN-ON
56210 04553



FRESHCUT
1/2" RUSSET - SKIN-ON
56210 04552



FRESHCUT
7/16" KENNEBEC
STRAIGHT CUT - SKIN-ON
56210 04585



FRESHCUT
7/16" KENNEBEC
STRAIGHT CUT - SKIN-ON W/SEA SALT
56210 04580



FRESHCUT
1/10" CHIPS - SKIN-ON
56210 20455

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.



Cavendish Farms® Onion, Cheese and Crispy Vegetables are perfectly coated with our signature golden tempura batter to deliver exceptional taste and excellent profit. Add Cavendish Farms® Appetizers to your menu today.

Appetizers

Onion



1/4" Crispy Tempura Onion Rings (56210 18131) enhance this flame broiled rib-eye steak.



Available in
4 & 6 OZ
Fast Pack™

CAVENDISH FARMS®
1/4" CRISPY TEMPURA ONION RINGS
56210 18131 - 1 X 2 KG
56210 18130 - 1 X 4 KG
56210 18094 - 40 X 6 OZ FAST PACK
56210 18095 - 60 X 4 OZ FAST PACK



CAVENDISH FARMS®
1/2" CRISPY TEMPURA ONION RINGS
56210 18114



CAVENDISH FARMS®
1/4" BREADED ONION RINGS
56210 18070



CAVENDISH FARMS®
1/2" BREADED ONION RINGS
56210 18050



CAVENDISH FARMS®
5/8" GOURMET BREADED ONION RINGS
56210 18051



CAVENDISH FARMS®
1/2" BEER-FLAVOURED
CRISPY TEMPURA ONION RINGS
56210 18206



CAVENDISH FARMS®
CRISPY TEMPURA ONION PETALS
56210 17012



Cheese



CAVENDISH FARMS®
CRISPY TEMPURA MOZZARELLA STICKS
PROCESSED
56210 19180



CAVENDISH FARMS®
CRISPY TEMPURA CHEESE BITES
56210 19187



CAVENDISH FARMS®
GOURMET RAW BREADED
MOZZARELLA STICKS
56210 19184



CAVENDISH FARMS®
CRISPY TEMPURA MOZZARELLA STICKS - ITALIAN
56210 19185

Vegetables



CAVENDISH FARMS®
CRISPY TEMPURA BUTTON MUSHROOMS
56210 19120



CAVENDISH FARMS®
BREADED PICKLE SPEARS
56210 19107



CAVENDISH FARMS®
CRISPY TEMPURA PICKLE CHIPS
56210 19106



CAVENDISH FARMS®
CRISPY TEMPURA ZUCCHINI STICKS
56210 19160



Deliver Crisp™

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS™ DELIVERCRISP FRENCH FRIES											
STRAIGHT CUT	100 56210 05351 7	3/8"	SKIN-OFF	LONG FCY	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	YES	350° F 4 MIN	400° F 10 MIN

Clear Coat

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS™ CLEAR COAT FRENCH FRIES											
SHOESTRING	100 56210 05313 5	9/32"	SKIN-OFF	LONG FCY	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	YES	350° F 2 1/2 MIN	400° F 10 MIN
STRAIGHT CUT	100 56210 05315 2	3/8"	SKIN-OFF	LONG FCY	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	YES	350° F 2 3/4 MIN	400° F 10 MIN
STRAIGHT CUT, SKIN-ON	100 56210 05312 8	7/16"	SKIN-ON	LONG FCY	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 3 MIN	N/A
SWEET POTATO FRIES EXTRA CRISP	100 56210 36812 3	3/8"	SKIN-ON	XLF	6 X 2.5 LB	15/16	10 X 9	Ⓢ	NO	350° F 3 MIN	400° F 13 MIN
SWEET POTATO FRIES SLIM CUT	100 56210 36811 6	5/16" X 1/2"	SKIN-ON	XLF	6 X 2.5 LB	15/16	10 X 9	Ⓢ	NO	350° F 3 MIN	400° F 11 MIN
SWEET POTATO PLANK CUT FRIES	100 56210 36820 8	5/16" X 5/8"	SKIN-ON	XLF	6 X 2.5 LB	15/16	10 X 9	NO	NO	350° F 2 1/2 MIN	N/A

Fine Coat™

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS™ FINE COAT™ FRENCH FRIES											
SHOESTRING	100 56210 07710 0	9/32"	SKIN-OFF	XLF	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 2 1/2 MIN	400° F 10 MIN
STRAIGHT CUT	100 56210 07730 8	3/8"	SKIN-OFF	XLF	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	400° F 11 MIN
STRAIGHT CUT, SKIN-ON	100 56210 07750 6	3/8"	SKIN-ON	XLF	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	400° F 11 MIN
STRAIGHT CUT	100 56210 07720 9	7/16"	SKIN-OFF	XLF	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 3 MIN	N/A
STRAIGHT CUT, SKIN-ON	100 56210 07760 5	7/16"	SKIN-ON	XLF	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 3 MIN	N/A

FlavourCrisp™

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS™ FLAVOURCRISP™ FRENCH FRIES											
CRINKLE MEDALLIONS, TUSCAN HERB	100 56210 35490 4	1/4" THICK	SKIN-ON	GRADE A	6 X 4 LB	24/25.5	10 X 7	Ⓢ	NO	350° F 4 MIN	400° F 12-14 MIN
SPICY STRAIGHT CUT	100 56210 05701 0	3/8"	SKIN-ON	LONG FCY	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	YES	350° F 2 3/4 MIN	400° F 10 MIN
SALT AND PEPPER EXTRA THIN FRITES	100 56210 05920 5	3/16"	SKIN-ON	LONG FCY	6 X 4 LB	24/25.5	9 X 6	Ⓢ	YES	350° F 2 MIN	400° F 8 MIN
SPICY WEDGE	100 56210 05718 8	10-CUT	SKIN-ON	GRADE A	6 X 2 KG	26.45/27.9	10 X 8	Ⓢ	NO	350° F 2 1/2 MIN	425° F 10-12 MIN
TUSCAN HERB WEDGE	100 56210 05998 4	8-CUT	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 3/4 MIN	400° F 13 MIN
GARLIC & ROSEMARY WEDGE	100 56210 37227 4	10-CUT	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 2 1/2 MIN	425° F 10-12 MIN
TUSCAN HERB SMALL DICED, SKIN-ON	100 56210 05999 1	3/4" X 1/2" X 1"	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	400° F 15 MIN

Jersey Shore®

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS™ JERSEY SHORE™ FRENCH FRIES											
SWEET POTATO FRIES	100 55776 00051 5	9/16" X 7/16"	SKIN-ON	LONG FCY	6 X 2.5 LB	15/16	10 X 8	Ⓢ	NO	350° F 3 MIN	400° F 13 MIN
SEASONED FRIES, SKIN-ON	100 55776 00050 8	9/16" X 7/16"	SKIN-ON	GRADE A	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 3 MIN	N/A
BATTERED RED ONION RINGS	100 55776 00052 2	5/8"	N/A	GRADE A	4 X 1 KG	8.82/9.8	10 X 7	NO	NO	350° F 2 1/2 MIN	N/A



Traditional Fries

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS® TRADITIONAL FRIES											
SHOESTRING	100 56210 04011 1	9/32"	SKIN-OFF	LONG FCY	6 X 4.5 LB	27/28.5	10 X 6	Ⓢ	NO	350° F 2 1/2 MIN	425° F 1 MIN
STRAIGHT CUT	100 56210 04001 2	3/8"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	YES	350° F 2 3/4 MIN	425° F 0-12 MIN
STRAIGHT CUT DARK	100 56210 04211 5	3/8"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	425° F 10-12 MIN
STRAIGHT CUT, ORIGINAL STRIPS	100 56210 04601 4	3/8"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	425° F 10-12 MIN
CRINKLE CUT	100 56210 04666 1	3/8"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	425° F 10-12 MIN
STRAIGHT CUT, DARK	100 56210 04216 0	7/16"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 MIN	425° F 10-12 MIN
STRAIGHT CUT, ORIGINAL STRIPS	100 56210 04104 0	7/16"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 MIN	425° F 10-12 MIN
STRAIGHT CUT, ORIGINAL STRIPS, SKIN-ON	100 56210 04304 4	7/16"	SKIN-ON	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 MIN	425° F 10-12 MIN
CRINKLE CUT	100 56210 04003 6	7/16"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 6	Ⓢ	NO	350° F 3 MIN	425° F 10-12 MIN
STRAIGHT CUT	100 56210 04005 0	1/2"	SKIN-OFF	LONG FCY	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 1/4 MIN	425° F 10-12 MIN
STEAK CUT	100 56210 04013 5	7/16" X 7/8"	SKIN-OFF	XLF	6 X 5 LB	30/31.75	10 X 7	Ⓢ	YES	350° F 3 1/2 MIN	400° F 9 MIN
WEDGE	100 56210 04020 3	10-CUT	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	YES	350° F 3-3 1/2 MIN	400° F 12-14 MIN
WEDGE	100 56210 04519 2	8-CUT	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3/4 MIN	N/A
SHOESTRING, BRINED, SKIN-ON	100 56210 30140 3	9/32"	SKIN-ON	XLF	6 X 4.5 LB	27/28.5	10 X 6	Ⓢ	NO	350° F 2 1/2 MIN	425° F 11 MIN
STRAIGHT CUT, BRINED, SKIN-ON	100 56210 30132 8	7/16"	SKIN-ON	XLF	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 MIN	425° F 10-12 MIN

Breakfast Potatoes

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS® TRADITIONAL BREAKFAST POTATOES											
LARGE DICED	100 56210 04110 1	3/4" X 1" X 1"	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	10 X 8	Ⓢ	NO	350° F 3 3/4 MIN	400° F 15 MIN
SMALL DICED	100 56210 04112 5	3/4" X 1/2" X 1"	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	400° F 12 MIN
POTATO DOLLARS, REGULAR CUT	100 56210 42555 0	5/16"	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 2 3/4 MIN	415° F 9-11 MIN
POTATO DOLLARS, CRINKLE CUT	100 56210 42550 5	5/16"	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	10 X 8	Ⓢ	YES	350° F 2 3/4 MIN	415° F 9-11 MIN
HASH BROWN STICKS (15 G)	100 56210 41565 0	N/A	SKIN-OFF	GRADE A	6 X 4 LB	24/25.5	9 X 7	Ⓢ	NO	350° F 2 MIN	400° F 10 MIN
HASH BROWN PATTIES (60-64 G)	100 56210 34510 0	PATTY	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	9 X 7	Ⓢ	NO	350° F 2 1/2-3 MIN	400° F 8-12 MIN



FreshCut

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	SKIN-ON/ SKIN-OFF	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)	
										DEEP FRY	CONVECTION
CAVENDISH FARMS® FRESHCUT FRIES											
RUSSET STRAIGHT CUT, SKIN-ON	100 56210 04551 2	3/8"	SKIN-ON	PXLF	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3-3 1/2 MIN	425° F 10-12 MIN
RUSSET STRAIGHT CUT, SKIN-ON	100 56210 04552 9	1/2"	SKIN-ON	PXLF	6 X 5 LB	30/31.75	10 X 6	Ⓢ	YES	350° F 4 MIN	N/A
RUSSET SHOESTRING, SKIN-ON	100 56210 04553 6	9/32"	SKIN-ON	PXLF	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	YES	350° F 2 1/4 MIN	N/A
DARK RED NORLAND STRAIGHT CUT	100 56210 04571 0	3/8"	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3-3 1/2 MIN	425° F 10-12 MIN
DARK RED NORLAND STRAIGHT CUT	100 56210 04572 7	7/16"	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 1/2-4 MIN	425° F 10-12 MIN
DARK RED NORLAND STRAIGHT CUT, SKIN ON	100 56210 04573 4	7/16"	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 1/2-4 MIN	425° F 10-12 MIN
DARK RED NORLAND SHOESTRING, SKIN-ON	100 56210 04574 1	9/32"	SKIN-ON	GRADE A	6 X 4.5 LB	27/28.5	10 X 7	Ⓢ	NO	350° F 2 1/2 MIN	425° F 11 MIN
DARK RED NORLAND STRAIGHT CUT, SKIN-ON W SEA SALT	100 56210 04570 3	7/16"	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	YES	350° F 3 1/2-4 MIN	425° F 10-12 MIN
DARK RED NORLAND SMALL DICED	100 56210 04575 8	3/4" X 1/2" X 1"	SKIN-OFF	GRADE A	6 X 5 LB	30/31.75	10 X 8	Ⓢ	NO	350° F 2 3/4 MIN	400° F 15 MIN
DARK RED NORLAND CHUNKY DICED, SKIN-ON	100 56210 04561 1	3/4" X 1" X 1"	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 8	Ⓢ	NO	350° F 3 1/4 MIN	N/A
KENNEBEC STRAIGHT CUT, SKIN-ON W SEA SALT	100 56210 04580 2	7/16"	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	YES	350° F 3 1/2-4 MIN	425° F 10-12 MIN
KENNEBEC STRAIGHT CUT, SKIN-ON	100 56210 04585 7	7/16"	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 7	Ⓢ	NO	350° F 3 1/2-4 MIN	425° F 10-12 MIN
CHIPS	100 56210 20455 1	1/10"	SKIN-ON	GRADE A	6 X 5 LB	30/31.75	10 X 6	Ⓢ	NO	350° F 3-4 MIN	400° F 10 MIN



Appetizers

CUT TYPE/STYLE	PRODUCT CODE (GTIN)	CUT SIZE	GRADE	PACK SIZE (LB)	NET/GROSS WT. (LB)	PALLET	KOSHER	HALAL	PREPARATION (TEMP./MINUTES)		
									DEEP FRY		
CAVENDISH FARMS® ONION											
CRISPY TEMPURA ONION RINGS	100 56210 18130 2	1/4"	GRADE A	1 X 4 KG	8.82/9.8	12 X 10	NO	NO	350° F 2-2 1/2 MIN		
CRISPY TEMPURA ONION RINGS	100 56210 18131 9	1/4"	GRADE A	1 X 2 KG	4.4/5.4	15 X 14	NO	NO	350° F 2-2 1/2 MIN		
CRISPY TEMPURA FAST PACK ONION RINGS	100 56210 18094 7	1/4"	GRADE A	40 X 6 OZ	15/16.5	10 X 7	NO	NO	350° F 2-2 1/2 MIN		
CRISPY TEMPURA FAST PACK ONION RINGS	100 56210 18095 4	1/4"	GRADE A	60 X 4 OZ	15/16.5	10 X 7	NO	NO	350° F 2-2 1/2 MIN		
CRISPY TEMPURA ONION RINGS	100 56210 18114 2	1/2"	GRADE A	1 X 4 KG	8.82/9.8	12 X 10	NO	NO	350° F 2 1/2-3 MIN		
BREADED ONION RINGS	100 56210 18070 1	1/4"	GRADE A	4 X 1 KG	8.82/9.8	12 X 10	NO	NO	350° F 1 3/4-2 1/2 MIN		
BREADED ONION RINGS	100 56210 18050 3	1/2"	GRADE A	4 X 1 KG	8.82/9.8	12 X 10	NO	NO	350° F 2 1/4-2 3/4 MIN		
GOURMET BREADED ONION RINGS	100 56210 18051 0	5/8"	GRADE A	4 X 1 KG	8.82/9.8	10 X 7	NO	NO	350° F 3 1/2-4 MIN		
BEER-FLAVOURED CRISPY TEMPURA ONION RINGS	100 56210 18206 4	1/2"	GRADE A	1 X 4 KG	8.82/9.8	12 X 10	NO	NO	350° F 3-3 1/2 MIN		
CRISPY TEMPURA SPICY ONION PETALS	100 56210 17012 2	8-CUT	GRADE A	1 X 4 KG	8.82/9.8	15 X 8	NO	NO	350° F 2 1/4-2 3/4 MIN		
CAVENDISH FARMS® CHEESE											
CRISPY TEMPURA MOZZARELLA STICKS, PROCESSED	100 56210 19180 6	2 3/4"	GRADE A	1 X 2 KG	4.4/5	20 X 8	NO	NO	350° F 2 1/2 MIN		
CRISPY TEMPURA CHEESE BITES	100 56210 19187 5	1/2"	GRADE A	2 X 1 KG	4.4/5	20 X 12	NO	NO	350° F 2 3/4 MIN		
GOURMET RAW BREADED MOZZARELLA STICKS	100 56210 19184 4	2 7/8"	GRADE A	1 X 5 LB	5/5.6	20 X 8	NO	NO	350° F 2 1/2 -3 MIN		
CRISPY TEMPURA MOZZARELLA STICKS, ITALIAN	100 56210 19185 1	2 1/2"	GRADE A	1 X 5 LB	5/5.6	20 X 8	NO	NO	350° F 2 1/4-2 3/4 MIN		
CAVENDISH FARMS® VEGETABLES											
CRISPY TEMPURA MUSHROOM BUTTONS	100 56210 19120 2	N/A	GRADE A	1 X 5 LB	5/5.6	20 X 12	NO	NO	350° F 1/2-4 MIN		
CRISPY TEMPURA ZUCCHINI STICKS	100 56210 19160 8	3"	GRADE A	1 X 5 LB	5/5.6	20 X 8	NO	NO	350° F 2 1/4-2 3/4 MIN		
CRISPY TEMPURA PICKLE CHIPS	100 56210 19106 6	N/A	GRADE A	1 X 5 LB	5/5.6	20 X 12	NO	NO	350° F 3 MIN		
BREADED PICKLE SPEARS	100 56210 19107 3	4.75"	GRADE A	1 X 5 LB	5/6	20 X 12	NO	NO	350° F 2 3/4-3 MIN		



Click on the map to be re-directed to regional videos

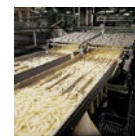


Cavendish Farms locations

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.



2016

New plant announced for Lethbridge, AB

2006

Celebrated 26 years in business by breaking the 1 billion pound sales threshold.

2001

Cavendish Farms acquires its first US processing plant in Jamestown, North Dakota.

Cavendish Farms history



1980

Irving Group purchases C.M. McLean potato and vegetable processing facility in PEI Canada and renames it Cavendish Farms.



1996

Cavendish Farms constructs a state-of-the-art second processing facility in PEI.



2009

Opened the Cavendish Culinary Creation Centre which with the CSK merged culinary resources and a new \$5 million pilot processing line.

Opened the largest biogas plant in North America and the only one in the French fry processing world.

Acquired the coated products division from Omstead Foods, Wheatley Ontario.



HOLLAND COLLEGE
PRINCE EDWARD ISLAND

2005

Established partnership with Holland College and the Culinary Institute of Canada's Smartest Kitchen (CSK) to advance culinary science.



2010

Began construction of a natural gas facility to replace bunker C oil use.

2013

Acquired processing plant in Lethbridge, AB



2017

New 50 million pound refrigerated storage facility in New Annan, PEI.





Smart innovation

We've forged a strategic partnership with Holland College's Culinary Institute of Canada to create the Cavendish Culinary Creation Center. Our team of food experts uses its know-how to transform food trends into crowd pleasing flavours and innovative new foods.



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