

630802 - Mrs. Friday's Craft Beer Battered Cod, 4 oz

With craft beer popularity on the rise, over 45% of Americans are ordering more craft beer away from home than 3 years ago\*. We hand-fillet 100% natural, chemical free, whole muscle cod and coat them with a crisp, thick batter featuring Samuel Adams® Boston Lager\*\*. Add this new back-of-house beer battered fish to your menu and save on labor cost. \* Source: Technomics, 2017 \*\*S...



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
078604	630802	00041338786044	40 x 4 OZ

Brand	Brand Owner	GPC Description
Mrs. Friday's®	King & Prince Seafood Corp	Fish - Prepared/Processed (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11 LBR	10 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.83 INH	9.83 INH	6.10 INH	0.55 FTQ	12x7	365 Days	-10 FAH / 0 FAH

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree Nuts - N
- Soy - N
- Fish - C
- Wheat - C
- Shellfish - NI
- Sesame - N

SERVING SUGGESTIONS



- Signature, pub-inspired entrées
- Authentic fish & chips
- Fish sandwiches, wraps
- Fish tacos
- Fish Fry

INGREDIENTS



Cod, Bleached Wheat Flour, Water, Samuel Adams® Boston Lager (water, malted barley, hops, yeast), Modified Corn Starch, Cottonseed And/Or Soybean Oil, Yellow Corn Flour, Wheat Starch, Salt, Tapioca Dextrin, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Flavor (Contains Barley), White Corn Flour, Sugar, Maltodextrin, Natural Flavors (contains Barley), Soybean Oil (as a processing aid), Spices (Including Celery Seed), Guar Gum, Garlic Powder, Onion Powder, Spices. Contains: Fish (Cod), Wheat.

HANDLING SUGGESTIONS



Keep Frozen

PREPARATION & COOKING SUGGESTIONS



Keep frozen until ready to use. Do not refreeze. Cook to an internal temperature of 165°F. Appliances may vary. Deep Fryer: Heat oil to 350°F. Add fillets shaking basket occasionally to prevent from adhering. Fry for approximately 5.5 to 6 minutes or until golden brown. Convection Oven: Preheat 375°F. Place fillets on baking sheet and cook for approximately 12 to 14 minutes or until fillets are crisp.

MORE INFORMATION



Website : [www.kpseafood.com](http://www.kpseafood.com)

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NUTRITIONAL ANALYSIS



Calories	180
Protein	12 g
Total Carbohydrates	23 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	4 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	25 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	730 mg
Calcium	20 mg
Iron	0 mg
Potassium	220 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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