### 632635 - 1/10 LB Yuengling Battered Haddock Fillets, 4 oz, MSC

Yuengling® Battered Haddock Fillets feature wild caught Haddock dipped in perfectly seasoned batter made with renowned Yuengling® lager. Each fillet cooks from frozen, is easy to prepare, and goes from oven or fryer to plate in minutes. These scrumptious fillets are a superb combination of malty-rich crunch and slightly sweet, tender, flaky fish, with true mouth-watering plate ...



#### MARKETING



## **Nutrition Facts**

40 Servings per container

Serving Size 4 oz (112g / About 1 Fillet)

An	noun	t Pe	r Ser	ving
	'al	ori	0	

Calories	230
	% Daily Value*
Total Fat 10 g	13%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 520 mg	22%
Total Carbohydrates 19 g	7%
Dietary Fiber 1 g	2%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
<b>Protein</b> 13 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1 mg	6%
Potassium 220 mg	4%

# advice

#### PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
10025916	632635	10073538259162	1 x 10#	

Brand Brand Owner		Brand Owner	GPC Description	
High Liner High Liner Foods Inc.		High Liner Foods Inc.	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	TIxHI	Shelf Life	Storage Temp From/To
15.8125 INH	7.8125 INH	8.625 INH	0.6166 FTQ	15x5	540 Days	-10 FAH / 0 FAH

#### HANDLING SUGGESTIONS



#### **SERVING SUGGESTIONS**



COOKING INSTRUCTIONS FROM FROZEN: TO DEEP

Ideal for pub-style entrées, fish and chips baskets or as a sandwich. Pairs well with malt vinegar and a Keep Frozen variety of traditional cocktail sauces or your complementary sauce recipes. Our Yuengling® battered haddock fillet is perfect for a traditional fish n' chips along with a side of fries and hush puppies

#### INGREDIENTS



HADDOCK, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, SOYBEAN OIL, AND/OR SUNFLOWER OIL), BEER (MALTED BARLEY WATER, HOPS, YEAST), YELLOW CORN FLOUR, WATER, CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, SALT, WHITE CORN FLOUR, NATURAL FLAVORS, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), SPICES, SUGAR, DEXTROSE. CONTAINS: FISH (HADDOCK), WHEAT

#### **ALLERGENS**



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

([]) Milk - N

( Peanuts - N

( Eggs - N







(%) Sesame - N

Crustaceans - N

### PREPARATION & COOKING SUGGESTIONS

FRY: Preheat fryer to 350°F and fry for 5-8 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 14-18 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 16-20 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM

#### MORE INFORMATION



Website: www.highlinerfoods.com.

### 632635 - 1/10 LB Yuengling Battered Haddock Fillets, 4 oz, MSC

Yuengling® Battered Haddock Fillets feature wild caught Haddock dipped in perfectly seasoned batter made with renowned Yuengling® lager. Each fillet cooks from frozen, is easy to prepare, and goes from oven or fryer to plate in minutes. These scrumptious fillets are a superb combination of malty-rich crunch and slightly sweet, tender, flaky fish, with true mouth-watering plate ...

#### **NUTRITIONAL ANALYSIS**

$\overline{}$		П
1	Ξ	μ
	=	

Calories	230
Protein	13 g
Total Carbohydrates	19 g
Sugars	0 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	10 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	40 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	520 mg
Calcium	0 mg
Iron	1 mg
Potassium	220 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**

#### MORE IMAGES







