



High Liner Foodservice, 4.54 kg / 10 lb, Big Captain Burgers, Breaded Pink Salmon, approx. 113 g / 4 oz

The High Liner Foodservice Big Captain Burger features tender, delicately flavoured wild caught Pink Salmon coated in a specially seasoned, light, crispy breading. This creates the ideal combination of moist, tender pink flaky flesh with an irresistible crispy crunch and made-from-scratch appearance. A delicious alternative to beef burgers, each portion easily bakes or deep fries to perfection and is Cold plate/Retherm compatible.

Product Last Saved Date: 04 June 2025



Nutrition Facts

Servings per container
Serving Size Per 1 burger (113 g)

Amount Per Serving

Calories

% Daily Value*

Total Fat 6 g	19%
Saturated Fat 1 g	8%
Trans Fat 0 g	
Cholesterol 35 mg	%
Sodium 350 mg	15%
Total Carbohydrates 14 g	%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 16 g	
Vitamin D	%
Calcium 20 mg	2%
Iron 1 mg	6%
Potassium 300 mg	6%

* The % Daily Values (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.

Product Specifications :

Code	GTIN	Type Of Catch
8971	10061763089715	

Brand	GPC Description
High Liner Foodservice	Fish - Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
5.061 KGM			Undeclared	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
38.6 CMT	24.6 CMT	15 CMT	0.0142 MTQ	13x11	540 Days	

Ingredients :

Pink salmon, Water, Toasted wheat crumbs, Canola oil, Flour (wheat, corn, soy), Modified corn starch, Sugars (sugar, corn maltodextrin), Salt, Baking powder, Sodium phosphate (to retain moisture), Seasonings (citric acid, spices), Natural flavour (butter, lemon), Guar flour, Annatto, Turmeric. Contains: Pink salmon (fish), Wheat, Soy, Milk.

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - NI	Milk - NI	Soy - NI
Fish - NI	Wheat - NI	TreeNuts - NI
Peanuts - NI	Crustacean - NI	Sesame - NI

Prep & Cooking Suggestions:

KEEP FROZEN UNTIL USED. DO NOT REFREEZE IF THAWED. DEEP FRY: Immerse frozen burgers in preheated 350°F / 180°C oil for about 3 min or until done. Drain on paper towel and serve. For best results, do not overfill fryer basket and do not overcook. FORCED AIR CONVECTION OVEN: Place frozen burgers in a single layer on a shallow baking pan in a preheated 425°F / 220°C oven for about 10 min or until done. OVEN: Place frozen burgers in a single layer on a shallow baking pan in a preheated 450°F / 230°C oven for about 20 min or until done.

Serving Suggestions:

How to build the perfect Big Captain Burger from the bottom up. Start with a warmed bottom bun. Next (in this order): shredded lettuce, a slice of cheese, Captain Burger Fillet, tartar sauce, and warmed top bun.

Species / Scientific Name:

Claims & Child Nutrition:

BAP Certified:
MSC Certified:
Has CN Statement: No
CN Statement:

