



10 Lb (4.54 kg) Yuengling Battered Cod Fillets, Approx. 4 oz

High Liner Foodservice Yuengling® Battered Cod Fillets dipped in a special batter made with renowned Yuengling® lager. With minimal prep, each premium wild caught fillet goes from oven or deep fryer to plate in minutes, consistently delivering the plate coverage you demand. This creates the ultimate crunchy, tender, flaky fish bite, enhanced by the robust malty flavor of Yuengling®. A truly unique menu item even those who don't like beer will thoroughly enjoy.

Product Last Saved Date: 01 July 2025



Nutrition Facts

40 Servings per container
Serving Size 4 oz (112g / About 1 Fillet)

Amount Per Serving
Calories 220

% Daily Value*	
Total Fat 10 g	13%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 590 mg	26%
Total Carbohydrates 19 g	7%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 14 g	
Vitamin D 0 mcg	0%
Calcium 15 mg	2%
Iron 0 mg	0%
Potassium 249 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
10026743	10073538267433	WILD

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11 LBR	10 LBR	N/A	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	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

Ingredients :

COD, WHEAT FLOUR, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, SOYBEAN OIL AND/OR SUNFLOWER OIL), BEER (MALTED BARLEY, WATER, HOPS, YEAST), YELLOW CORN FLOUR, WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORN STARCH, SALT, WHITE CORN FLOUR, NATURAL FLAVORS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), SPICES, SUGAR. CONTAINS: COD (FISH), WHEAT

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):		
Eggs - N	Milk - N	Soy - N
Fish - C	Wheat - C	TreeNuts - N
Peanuts - N	Crustacean - N	Sesame - N

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for about 6-7 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-14 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 16-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

Serving Suggestions:

These Yuengling Battered Cod Fillets pair perfectly with creamy tartar sauce or your own complimentary dipping sauce, and a fresh lemon wedge on the side. Ideal for baskets, appetizers or sandwiches, and a no-brainer for Fish and Chips served with malt vinegar.

Species / Scientific Name:

Atlantic Cod - Gadus morhua, Pacific Cod - Gadus macrocephalus

Claims & Child Nutrition:

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

