

10 Lb (4.54 kg) Pub Style Battered Haddock Fillets Approx. 4 oz, MSC

Pub Style Battered Haddock Fillets offer your menu deliciously authentic pub fare without the pub. These wild caught, natural cut fillets are dipped in a classic, robustly seasoned English style batter. Each fries or bakes to crunchy, irresistible perfection, with excellent plate consistency and the right amount of pub style appeal.

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

190

Calories	130
	% Daily Value*
Total Fat 10 g	12%
Saturated Fat 0.5 g	4%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 310 mg	14%
Total Carbohydrates 13 g	5%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 13 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.5 mg	2%
Potassium 220 mg	4%

Product Specifications :				
Со	de	GTIN	Type Of Catch	
1002	1821	00079149218218	WILD	

Brand	GPC Description
High Liner Foods	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	TIxHI	Shelf Life	Storage Temp From/To
15.6969 INH	7.6969 INH	8.3937 INH	0.5869 FTQ	15x5	547 Days	-10 FAH / 0 FAH

Ingredients:

HADDOCK, WATER, VEGETABLE OIL (CANOLA, COTTONSEED, AND/OR SOYBEAN), WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: YELLOW CORN FLOUR, DEXTROSE, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SPICES, SALT, WHEY, AUTOLYZED YEAST EXTRACT, DEHYDRATED GARLIC, NATURAL FLAVORS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), YELLOW 5, YELLOW 6, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE). CONTAINS: FISH (HADDOCK), WHEAT, MILK

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):				
Eggs - N	Milk - C	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 5-7 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 20-22 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for about 25 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.

Serving Suggestions:

Perfect for authentic fish and chips, as pub style sandwich or basket served with onion rings or thick cut fries. Pairs well with tartar sauce or your own complementary sauce recipes.

Species / Scientific Name:

Haddock - Melanogrammus aeglefinus

Claims & Child Nutrition:

BAP Certified:

MSC Certified: Yes
Has CN Statement: No

CN Statement:









Information subject to change without notice at the discretion of High Liner Foods (USA) http://www.highlinerfoods.com

Page 1 of 1

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