# 635124 - 1/10 LB Yuengling Lager Beer Battered, Round, Tail Of...

High Liner Foodservice Yuengling® Battered Shrimp are dipped in a special batter made with renowned Yuengling® lager. These plump, juicy, tender Shrimp oven-bake or deep-fry from frozen in minutes to the perfect marriage of light, crispy, malty-flavored coating and succulent sweet Shrimp taste. This truly unique, labor saving option offers exceptional plate coverage, with a dis...



#### MARKETING



# **Nutrition Facts**

20 Servings per container

Serving Size 4 oz (112g / About 8 Shrimp)

# **Amount Per Serving**

Calories	230	
	% Daily Value*	
Total Fat 10 g	13%	
Saturated Fat 1.5 g	8%	
Trans Fat 0 g		
Cholesterol 80 mg	26%	
Sodium 630 mg	27%	
<b>Total Carbohydrates</b> 20 g	7%	
Dietary Fiber 1 g	2%	
Total Sugars 0 g		
Includes 0 g Added Sugars	0%	
Protein 11 g		
Vitamin D 0 mcg	0%	
Calcium 40 mg	4%	
Iron 0.4 mg	2%	
Potassium 0 mg	0%	

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 Dist Prod Code		GTIN	Calculated Pack	
10026138	635124	10073538261387	2 x 5#	

Brand	Brand Brand Owner GPC Description	
High Liner Foods	High Liner Foods Inc.	Shellfish 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

Keep Frozen



# **SERVING SUGGESTIONS**



The famously malty flavor of Yuengling® adds depth to any battered Shrimp application, from appetizers and entrées, to PoBoys and baskets, or whatever else you dream up.

# **PREPARATION & COOKING SUGGESTIONS**



COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for about 21/2 minutes. TO BAKE: Place frozen shrimp on a lightly oiled baking pan. CONVENTIONAL OVEN: Preheat oven to 450°F and bake for about 14 minutes. For best results, flip half way through baking. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 145°F MINIMUM.

#### **INGREDIENTS**

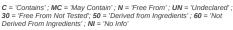


SHRIMP, WHEAT FLOUR, WATER, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, SOYBEAN OIL, AND/OR SUNFLOWER OIL), YELLOW CORN FLOUR, BEER (MALTED BARLEY, WATER, HOPS, YEAST), CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, SUGAR, SALT, SPICES, WHITE CORN FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), NATURAL FLAVORS, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE). CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP), WHEAT

#### **ALLERGENS**







(门) Milk - N



















# MORE INFORMATION



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# NUTRITIONAL ANALYSIS



Calories	230
Protein	11 g
Total Carbohydrates	20 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	80 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	630 mg
Calcium	40 mg
Iron	0.4 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**

#### MORE IMAGES







