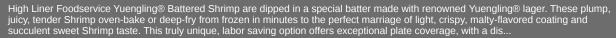
635124 - 1/10 LB Yuengling Lager Beer Battered, Round, Tail Of...







MARKETING

Nutrition Facts

20 Servings per container

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

Amoun	t Per	Serving
Cal	ori	es

Calories	200
	% 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%
Total Carbohydrates 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 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

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'











Fish - N



Keep Frozen





SERVING SUGGESTIONS

else you dream up.



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

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

HANDLING SUGGESTIONS



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.

MORE INFORMATION



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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...

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







