High Liner Foodservice, 4.54 kg / 10 lb, Beer Battered Cod Fillets, Natural Cut, approx. 57 g / 2 oz

High Liner Foodservice Brewer's Choice® Battered Cod Portions are a delicious example of the many beer-battered options we offer. Each consistently sized wild caught portion is carefully dipped in a specially seasoned batter made with rich malty beer. They come ready to bake or deep fry, and easily cook to bite after bite of golden crunchy, flaky fish perfection in minutes. With almost no prep required, this highly versatile option will most certainly entice beer lovers and non-beer lovers alike, with the superior plate coverage you demand.

Product Last Saved Date: 13 June 2025



FOODSERVICE™

Nutrition Facts

Servings per container

Serving Size Per about 2 fillets (113 g)

Amount	Per	Serv	ing
Cal	٥r	اما	

220

Calories	
	% Daily Value
Total Fat 10 g	13%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 30 mg	%
Sodium 600 mg	26%
Total Carbohydrates 19 g	%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 13 g	
Vitamin D	9,
Calcium 20 mg	2%
Iron 1 mg	6%
Potassium 250 mg	79

Product Specifications :	

Code	GTIN	Type Of Catch	
1652	10061763016520		

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

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

	Shipping Information					
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
39.87 CMT	19.55 CMT	21.32 CMT	0.017 MTQ	15x8	540 Days	

Ingredients:

Cod, Flour (wheat, corn), Vegetable oil (canola, cottonseed), Beer, Water, Modified corn starch, Salt, Flavour, Baking soda, Sodium aluminum phosphate (leavening acid), Spices, Sugars (sugar, dextrose). Contains: Cod (fish), Wheat, Barley.

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. COOK FROM FROZEN. When baking in the oven, place fillets in a single layer on a lightly oiled shallow baking sheet. Cook until a minimum internal temperature of 158°F (70°C) is reached. DEEP FRY: Immerse fillets in preheated 350°F (180°C) oil for 4 min. FORCED AIR CONVECTION OVEN: Preheat oven to 400°F (200°C) and bake for 12-14 min. CONVENTIONAL OVEN: Preheat oven to 425°F (220°C) and bake for 16-18 min.

Serving Suggestions:

nutrition advice.

These Brewer's Choice® Battered Cod Portions are a no-brainer for Fish and Chips, fish baskets, or as a sandwich with thick cut fries and a side of coleslaw. They easily pair with tartar and cocktail sauces, or your own complementary sauce recipe.

Species / Scientific Name:

Claims & Child Nutrition:

BAP Certified:

MSC Certified:

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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