

### 4/10 LB IQF Pollock Fillets 4 - 6 oz

High Liner IQF Pollock Fillets offer a superb value for any recipe from scratch. Each boneless, skinless fillet is ideally portioned, making preparing the perfect Pollock entrée easy, quick, and with great plate consistency and appeal.

Product Last Saved Date: 03 December 2024



# **Nutrition Facts**

32 Servings per container

Serving Size 5 oz (140g / About 1 Fillet)

Amoun	t Per	Servi	ng
Cal	or	ies	•

110

Calories	110
	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 85 mg	29%
Sodium 230 mg	10%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
<b>Protein</b> 24 g	
Vitamin D 2.6 mcg	15%
Calcium 0 mg	0%
Iron 0.4 mg	2%
Potassium 470 mg	10%

	Product Specifications :				
	Code	GTIN	Type Of Catch		
F۱	21022431	10079149224315	WILD		

Brand	GPC Description	
High Liner Foodservice	Fish - Unprepared/Unprocessed (Frozen)	

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
42.5 LBR	40 LBR	CN, ID	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
22 INH	16 INH	9.25 INH	1.8843 FTQ	5x4	547 Days	-10 FAH / 0 FAH

#### Ingredients:

CONTAINS: FISH (POLLOCK)

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

#### Prep & Cooking Suggestions:

NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

# Species / Scientific Name:

Pollock - Gadus chalcogrammus

#### Serving Suggestions:

These Pollock Fillets make an excellent center of the plate entrée, a delicious fish fillet sandwich, or atop a salad. Pairs extremely well with your own complementary sauces and sides.

## 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

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