

10 Lb (4.54 kg) Oven Ready Battered Cod Wedge 3 oz, Kosher, CN

High Liner Oven Ready Battered Cod Wedges provide perfectly portioned protein for a variety of CN applications. These wild caught fillets are dipped in a specially seasoned batter and pre-cooked to crispy perfection, preserving the tender flakiness of the fish in every way. Each heats in no time to create a dish kids and adults will find hard to resist.

Product Last Saved Date: 31 July 2025



Nutrition Facts

53 Servings per container

33 Servings per container

1 Wedge (84g)

Amount Per Serving

Serving Size

180

| Calories | 100 |
|---------------------------|----------------|
| | % Daily Value* |
| Total Fat 8 g | 11% |
| Saturated Fat 1.5 g | 8% |
| Trans Fat 0 g | |
| Cholesterol 25 mg | 8% |
| Sodium 400 mg | 18% |
| Total Carbohydrates 15 g | 6% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 1 g | |
| Includes 1 g Added Sugars | 2% |
| Protein 9 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 0 mg | 0% |
| Iron 1 mg | 6% |
| Potassium 170 mg | 4% |

| Product Specifications : | | | | | |
|--------------------------|----------------|---------------|--|--|--|
| Code | GTIN | Type Of Catch | | | |
| 10001880 | 10073538018806 | WILD | | | |

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

| Gross Weight | Net Weight | Country of Origin | Kosher | Gluten Free | |
|--------------|------------|-------------------|--------|-------------|--|
| 11 LBR | 10 LBR | N/A | Yes | No | |

| Shipping Information | | | | | | |
|----------------------|------------|-----------|------------|-------|------------|----------------------|
| 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 |

Ingredients:

53.5% COD (FISH, WATER, SALT); 46.5% BATTER AND BREADING: WATER, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: SUGAR, PALM OIL, ENRICHED YELLOW CORN FLOUR (CORN FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), IODIZED SALT, SALT, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), EGGS, NONFAT MILK, CARAMEL COLOR, EXTRACTIVES OF PAPRIKA AND TURMERIC (COLOR). PREFRIED IN CANOLA, COTTONSEED, AND/OR SOYBEAN OIL. CONTAINS: FISH (COD), WHEAT, MILK, EGGS

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

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen portions on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 15-20 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 20-25 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.

Serving Suggestions:

Perfect as a protein entrée with nutritional sides, as a sandwich, or atop a salad. Ideal for school lunch, as well as healthcare and senior living center dining.

Species / Scientific Name:

Atlantic Cod - Gadus morhua, Pacific Cod - Gadus macrocephalus

Claims & Child Nutrition:

BAP Certified: MSC Certified:

Has CN Statement: Yes

CN Statement: ONE 3.00 OZ OVEN READY BATTERED FISH PORTION PROVIDES

1.25 OZ EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. DISCLAIMER: This product contains grains that are not creditable in school meal programs. Additional grains

must be served to meet meal pattern requirements.









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

Page 1 of 2

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CN Statement: ONE 3.00 OZ OVEN READY BATTERED FISH PORTION PROVIDES 1.25 OZ EQUIVALENT MEAT FOR CHILD NUTRITION MEAL

PATTERN REQUIREMENTS. DISCLAIMER: This product contains grains that are not creditable in school meal programs. Additional

grains must be served to meet meal pattern requirements.

Suggested Bid:

Meat/Meat Alternative:

WholeGrain Credit Calculation:

Label Copy:

*Please note - label for bid proposes only per USDA Document# SP11v2 CACFP10SFSSP13-2015 - Label copied with watermark is acceptable documentation for administrative review - the original labels on cartons received will not have a watermark



Oven Ready **Battered** Cod Wedge 3 oz

10001880



INDIVIDUALLY QUICK FROZEN KEEP FROZEN

> DO NOT RFFRFF7F 2563341



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NET WT 10 Lb (4.54 kg)



LOT#: **XXXXXXXXX**

ONE 3.00 OZ OVEN READY BATTERED FISH PORTION 96938 PROVIDES 1.25 OZ EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS, (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 03/2018,)

MANUFACTURED BY: HIGH LINER FOODS, PORTSMOUTH, NH 03801 FOR INQUIRIES CALL: 1-888-860-3664 www.highlinerfoods.com



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