

10 Lb (4.54 kg) Sole Rolled with Scallops & Crabmeat Stuffing 5 oz

Fishery Product Sole Rolled with Scallops & Crabmeat Stuffing is as tantalizing as it sounds. The firm texture of this premium wild caught Sole beautifully holds the succulent, buttery rich Scallop and Crabmeat stuffing together, with the Sole's mild, sweet flavor the perfect complement. And each roll microwaves or bakes from frozen in no time. It's a dish you won't find anywhere else that guests will be delighted to find on your menu.

Product Last Saved Date: 06 August 2025

Nutrition Facts

32 Servings per container

Serving Size	5 oz (140g)
Amount Per Serving Calories	200
	% Daily Value*
Total Fat 11 g	14%
Saturated Fat 4 g	20%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 500 mg	22%
Total Carbohydrates 11 g	4%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 14 g	
Vitamin D 0 mcg	0%
Calcium 53 mg	4%
Iron 1 mg	6%
Potassium 171 mg	4%

Code GTIN Type Of Catch 1039207 10035493392070 FARM RAISED, WILD

1		L. L					
GPC Description							
Aquatic Invertebrates/Fish/Shellfish/Seafood Mixes - Prepared/Processed (Frozen)							
Veight	Net Weight	Country of Origin	Kosher	Gluten Free			
	/eight	·	Aquatic Invertebrates/Fish/Shellfish/Seafood Mixes - P	• Aquatic Invertebrates/Fish/Shellfish/Seafood Mixes - Prepared/Processe			

N/A

Undeclared

No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.3937 INH	10.1969 INH	3.7402 INH	0.3397 FTQ	10x10	547 Days	-10 FAH / 0 FAH

Ingredients :

11.1 LBR

10 LBR

SOLE, WATER, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (CORN OIL, SOYBEAN OIL, AND SUNFLOWER OIL), SCALLOPS, CRAB MEAT, CONTAINS 2% OR LESS OF: MARGARINE [PALM OIL, VITAMIN E, WATER, NATURAL FLAVOR (FROM MILK), BETA-CAROTENE], PALM OIL, UNSALTED BUTTER (PASTEURIZED CREAM, WATER), NONFAT MILK, CORN STARCH, SALT, COOKED SEAFOOD (LOBSTER, CLAMS, SHRIMP, CRAB), SUGAR, MILK SOLIDS, HYDROLYZED SOY AND CORN PROTEIN, BUTTER (CREAM), SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), CONCENTRATED LEMON JUICE, CHEESE SOLIDS, MALTODEXTRIN, NATURAL FLAVORS, DILL WEED, ONION POWDER, MODIFIED POTATO STARCH, YEAST, PAPRIKA EXTRACT (COLOR), SOY LECITHIN, BETA CAROTENE (COLOR). CONTAINS: FISH (SOLE), CRUSTACEAN SHELLFISH (CRAB, LOBSTER, SHRIMP), WHEAT, SOY, MILK

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

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: MICROWAVE OVEN - Remove frozen portion from polybag. Place on microwaveable tray and cover. Microwave on high power for 2 minutes. Turn tray 90° and continue cooking for 1 1/2 - 2 minutes. CONVECTION OVEN - Place frozen portion on cooking tray. Cover tightly with foil. Bake at 400°F for 30 - 35 minutes. CONVENTIONAL OVEN - Cook at 425°F for 30 - 40 minutes. NOTE: Cooking time will vary with individual oven temperature and wattage of microwave oven. Suggested cooking directions for Conventional and Convection ovens are based on preparation of 6 portions. Microwave directions are based on preparation of ne portion. ALL COOKING METHODS: COOK TO AN INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS. (FDA fc 1999 ch.3, Stuffed Seafoods)

Serving Suggestions:

Ideal used as the appetizer for any function, or to spice up dinner! Superb as a center of the plate star with fresh asparagus, or a special lunch entrée with the side of your choice.

Species / Scientific Name:

Sole - Limanda aspera, Lepidopsetta bilineata; Flounder - Limanda ferruginea; Jonah Crab - Cancer borealis; Scallop - Argopecten irradians

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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