

High Liner Foodservice, 4.54 kg / 10 lb, GUINNESS Beer Battered Cod Fillets, approx. 105 g / 4 oz

High Liner FOODSERVICE Guinness® Battered Cod Fillets are as unique as their star ingredient: The world's number one stout. Carefully dipped in batter made with legendary real Guinness®, each fillet goes from oven or fryer to plate in minutes. This creates a distinctively robust flavoured crunchy, moist flaky fish bite with the consistency and plate appeal you demand. The result is a dining experience even non-beer lovers will crave.

Product Last Saved Date: 04 June 2025



Nutrition Facts

Servings per container

Serving Size Per about 1 fillet (105 g)

Amount Per Serving Calories

190

	% Daily Value*			
Total Fat 9 g	12%			
Saturated Fat 1.5 g	8%			
Trans Fat 0 g				
Cholesterol 20 mg	%			
Sodium 430 mg	19%			
Total Carbohydrates 14 g	%			
Dietary Fiber 1 g	4%			
Total Sugars 1 g				
Includes Added Sugars	%			
Protein 13 g				
Vitamin D	%			
Calcium 20 mg				
Iron 1.25 mg	7%			
Potassium 300 mg	8%			

Product Specifications :					
Code	GTIN	Type Of Catch			
10008896	10061763088961				

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

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

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
39.87 CMT	19.55 CMT	18.78 CMT	0.0146 MTQ	15x6	540 Days	

Ingredients:

Cod, Flour (wheat, corn), Soybean oil, Modified corn starch, Water, Beer, Salt, Sugars (sugar, barley malt extract, maltodextrin, dextrose), Seasonings (onion, yeast extract, spices, garlic), Flavour, Modified cellulose, Paprika, Baking soda, Acacia gum, Sodium aluminum phosphate (leavening acid). 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:

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 6-8 min. FORCED AIR CONVECTION OVEN: Preheat oven to 400°F (200°C) and bake for 14-16 min. CONVENTIONAL OVEN: Preheat oven to 425°F (220°C) and bake for 18-20 min.

Serving Suggestions:

Guinness™ Battered Cod Fillets are perfect between two hearty slices of toasted, locally-made Irish Soda bread topped with caraway braised red cabbage and mustard with hand-cut fries. They also make a richly unique appetizer or specialty fish basket.

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

Printed on 11 August 2025 Powered by Syndigo LLC - http://www.syndigo.com