



1/10 LB Beer Battered Cod Fillets, 2 oz

Our Battered Cod Fillets allow you to tap into a south of the boarder taste with easy cooking. They bake or deep fry in no time to crunchy, classic beer-battered perfection, with excellent consistency and irresistibly appetizing plate appeal. A menu favorite that aligns you with one of the world's most recognized beer brands.

Product Last Saved Date: 02 December 2024

| Nutrition Facts | |
|--|------------|
| 40 Servings per container | |
| Serving Size 4 oz (112g / About 2 pieces) | |
| Amount Per Serving | |
| Calories | 220 |
| % Daily Value* | |
| Total Fat 11 g | 14% |
| Saturated Fat 1.5 g | 8% |
| Trans Fat 0 g | |
| Cholesterol 20 mg | 7% |
| Sodium 410 mg | 18% |
| Total Carbohydrates 18 g | 7% |
| Dietary Fiber 1 g | 4% |
| Total Sugars 0 g | |
| Includes 0 mg Added Sugars | 0% |
| Protein 13 g | |
| Vitamin D 0.5 mcg | 2% |
| Calcium 40 mg | 4% |
| Iron 0.6 mcg | 4% |
| Potassium 250 mg | 6% |
| * The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | |

| Product Specifications : | | |
|---------------------------------|----------------|---------------|
| Code | GTIN | Type Of Catch |
| 1029721 | 10035493297214 | WILD |

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

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

| Shipping Information | | | | | | |
|-----------------------------|------------|------------|------------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 11.8125 INH | 7.8125 INH | 10.125 INH | 0.5403 FTQ | 20x4 | 547 Days | -10 FAH / 0 FAH |

| Ingredients : |
|--|
| COD, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), WATER, WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), YELLOW CORN FLOUR, MODIFIED CORN STARCH, CONTAINS LESS THAN 2% OF THE FOLLOWING: BEER (WATER, BARLEY MALT, RICE, BARLEY, HOPS, YEAST), MALTODEXTRIN, SALT, GUM ARABIC, NATURAL AND ARTIFICIAL FLAVORS, SUGAR, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SPICES, MALTED BARLEY FLOUR, WHEY, DEXTROSE, TRICALCIUM PHOSPHATE, MALT SYRUP (CORN SYRUP, BARLEY, MALT EXTRACT). CONTAINS: COD (FISH), WHEAT, MILK |

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

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for 3½-4 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

Species / Scientific Name:

Pacific Cod - Gadus macrocephalus, Atlantic Cod - Gadus morhua

Serving Suggestions:

Ideal made as a sandwich between brioche bread, paired with your favorite sides. Perfect for fish and chips served with malt vinegar. Also great as a south of the border themed entrée or specialty fish basket. Pairs perfectly with tartar or cocktail sauces, or your own complementary recipes.

Claims & Child Nutrition:

BAP Certified:
 MSC Certified:
 Has CN Statement: No
 CN Statement:



