



High Liner Foodservice, 4.54 kg / 10 lb, Beer Battered Haddock Fillets, approx 90 g / 3 oz

High Liner Foodservice Beer Battered Haddock Fillets feature a crispy bite and rich taste of real malty beer even non-beer lovers will enjoy. Here, premium wild caught Haddock are generously dipped in a golden crispy-light beer batter that perfectly preserves the tender, flaky fish inside. They come individually quick frozen for freshness, preparation ease and consistent quality, as well as cost control. Each easily deep fries to golden perfection in minutes, with true homestyle appearance and taste.

Product Last Saved Date: 04 June 2025



Nutrition Facts

Servings per container
Serving Size Per 1 fillet (90 g)

Amount Per Serving
Calories **190**

% Daily Value*

Total Fat 10 g **13%**

Saturated Fat 1 g **5%**

Trans Fat 0 g

Cholesterol 25 mg **%**

Sodium 380 mg **17%**

Total Carbohydrates 15 g **%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes Added Sugars **%**

Protein 9 g

Vitamin D **%**

Calcium 20 mg **2%**

Iron 0.75 mg **4%**

Potassium 150 mg **3%**

* 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
1086106	00059111861062	

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

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

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
39.9 CMT	19.6 CMT	21.3 CMT	0.017 MTQ	15x8	540 Days	

Ingredients :

Haddock, Beer, Canola oil, Flour (wheat, corn), Toasted wheat crumbs, Water, Wheat starch, Modified corn starch, Sugars (maltodextrin, dextrin), Salt, Soy protein, Modified palm oil, Baking powder, Sodium phosphate (to retain moisture), Modified cellulose, Guar flour, Annatto, Spices. Contains: Haddock (fish), Barley, Wheat, Soy.

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:

DEEP FRY: Immerse frozen fillets in preheated 350°F (180°C) oil for about 5-7 min or until golden brown. FORCED AIR CONVECTION OVEN: Place single layer of frozen fillets on shallow baking pan in preheated 300°F (150°C) oven for about 16-20 min. OVEN: Place single layer of frozen fillets on shallow baking pan in preheated 425°F (220°C) oven for about 22-27 min. Turn once during cooking. NOTE: Cook until a minimum internal temperature of 158°F (70°C) is reached.

Serving Suggestions:

These Beer Battered Fillets are excellent for Fish and Chip dinners, or served with any combination of potato or rice and vegetables. These delicious fillets are also ideal served as a specialty fish sandwich.

Species / Scientific Name:

Claims & Child Nutrition:

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

