

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



FOODSERVICE™

Nutrition Facts

Servings per container

Per 1 fillet (90 g) **Serving Size**

Amount Per Serving

190	
% Daily Value*	
13%	
5%	
%	
17%	
%	
0%	
%	
%	
2%	
4%	
3%	

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						
Le	ngth	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
39.9	O CMT	19.6 CMT	21.3 CMT	0.017 MTQ	15x8	540 Days	

Ingredients:

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:







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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