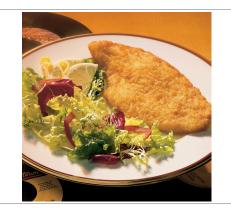
925345 - 10 Lb (4.54 kg) Bake & Serve! Golden Fried Flounder F...

High Liner Foodservice Bake & Serve Golden Fried Flounder Fillets offer great value with incredibly simple preparation. These tender wild caught fillets are coated in a specially-seasoned breading that preserves all the moist, flaky texture and flavor of this species. Each oven-ready fillet easily bakes from frozen to the ideal golden crispness, with the exact plate consistency...



MARKETING



40 Servings per container

Nutrition Facts

Serving Size 4 oz (112g/About 1 Fillet)

Amount Per Serving Calories

260

Calories	260
	% Daily Value*
Total Fat 10 g	13%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 450 mg	20%
Total Carbohydrates 30 g	11%
Dietary Fiber 1 g	3%
Total Sugars 1 g	
Includes 0 g Added Sugars	%
Protein 11 g	
Vitamin D 1.5 mcg	8%
Calcium 0 mg	0%
Iron 1.8 mg	10%
Potassium 130 mg	2%

* 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

PRODUCT SPECIFICATIONS

Code		Dist Prod Code				GTIN			Calculated Pack				
10000476		925345			10073538004762			1 x 10#					
Brand			Brand Owner			GPC Description							
High Liner Foodservice				High Liner Foods I		ıc.	Fish - Prepared/Processed (Frozen)			sed (Frozen)			
Gross Weigh	nt	Net Weight		Case/Catch Weigh		Weight	Cou	ountry Of Origin		Kosher	Child Nutrition		
11.0 LBR		10.0 LBR		No				Canada		Undeclared	No		
Shipping													
Length		Width		Width Height		eight	Volume		TIxHI	Shelf Life	9	Storage ⁻	Гетр From/To
15.8125 INH	7.	7.8125 INH 8.6		25 INH 0.6166 FTQ		FTQ	15x5	547 Days		-10 F	AH / 0 FAH		
Traceability Regulation													
Regulation Type Code		Regulatory T Act		Trade Item Regulation Compliant		Regulation Restrictions and Descriptors							

HANDLING SUGGESTIONS

Keep Frozen

TRACEABILITY_REGULATION



FSMA204

ALLERGENS

TRUE



C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - N

Peanuts - N

N/A

(n) Eggs - N

(1) Tree - N

Soybean - N

Fish - C

(🕸) Wheat - C

Shellfish - NI

Sesame - N

(!) Crustaceans - N

INGREDIENTS

advice.



FLOUNDER, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), ENRICHED YELLOW CORN FLOUR (CORN FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN STARCH, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVORS, DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), CELLULOSE GUM, DRIED YEAST, EXTRACTIVES OF ANNATTO AND PAPRIKA (COLOR), SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE). CONTAINS: FISH (FLOUNDER), WHEAT

925345 - 10 Lb (4.54 kg) Bake & Serve! Golden Fried Flounder F...

recipes.

High Liner Foodservice Bake & Serve Golden Fried Flounder Fillets offer great value with incredibly simple preparation. These tender wild caught fillets are coated in a specially-seasoned breading that preserves all the moist, flaky texture and flavor of this species. Each oven-ready fillet easily bakes from frozen to the ideal golden crispness, with the exact plate consistency...

Ideal as an entrée, basket, or portioned atop a

salad. Pairs well with a variety of traditional sides

and seafood sauces, or your own complementary

PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION



COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: PLACE FROZEN FILLETS ON A LIGHTLY OILED SHEET PAN. CONVENTIONAL OVEN: PREHEAT OVEN TO 425°F AND BAKE FOR 20-25 MINUTES. COOKING INSTRUCTIONS IF THAWED: REMOVE FROZEN FILLETS FROM PACKAGING. PLACE THE FILLETS IN A CLEAN, SANITIZED CONTAINER IN A SINGLE LAYER AND COVER. PLACE THE COVERED FILLETS UNDER REFRIGERATION (38°F OR BELOW) OVERNIGHT. TO BAKE: PLACE DEFROSTED FILLETS ON A LIGHTLY OILED SHEET PAN. CONVENTIONAL OVEN: PREHEAT OVEN TO 425°F AND BAKE FOR 10-15 MINUTES. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

NUTRITIONAL ANALYSIS



Calories	260
Protein	11 g
Total Carbohydrates	30 g
Sugars	1 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	10 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	25 mg
Vitamin D	1.5 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	450 mg
Calcium	0 mg
Iron	1.8 mg
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES







