



1/10 LB IQF Flounder Fillets, 4 oz

Fishery Product IQF Flounder Fillets are wild caught and individually quick frozen to lock in freshness and the unique characteristics of this species. Each easily cooks as desired, preserving the Flounder's mild flavor and tender flakiness no matter how it's prepared. These recipe-ready fillets offer excellent plate coverage and easy preparation for a variety of applications.

Product Last Saved Date: 31 March 2025



Nutrition Facts

40 Servings per container
Serving Size 4 oz (112g/About 1 Fillet)

| Amount Per Serving | |
|--|-----|
| Calories | 80 |
| % Daily Value* | |
| Total Fat 2 g | 3% |
| Saturated Fat 0.5 g | 3% |
| Trans Fat 0 g | |
| Cholesterol 50 mg | 17% |
| Sodium 90 mg | 4% |
| Total Carbohydrates 0 g | 0% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | 0% |
| Protein 14 g | |
| Vitamin D 3.2 mcg | 15% |
| Calcium 0 mg | 0% |
| Iron 0 mg | 0% |
| Potassium 180 mg | 4% |
| * 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 |
| 1033603 | 10035493336036 | WILD |

| Brand | GPC Description |
|-------|--|
| FPI | Fish - Unprepared/Unprocessed (Frozen) |

| Gross Weight | Net Weight | Country of Origin | Kosher | Gluten Free |
|--------------|------------|-------------------|------------|-------------|
| 11.0 LBR | 10.0 LBR | CN, ID | Undeclared | No |

| Shipping Information | | | | | | |
|----------------------|----------|--------|------------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 15.373 INH | 11.5 INH | 6 INH | 0.6139 FTQ | 10x13 | 540 Days | -10 FAH / 0 FAH |

| Ingredients : |
|---------------------------|
| CONTAINS: FISH (FLOUNDER) |

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

Prep & Cooking Suggestions:

NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

Species / Scientific Name:

Flounder - Hippoglossoides platessoides; Plaice - Lepidopsetta bilineata, Pleuronectes quadrituberculatus; Sole - Limanda aspera, Hippoglossoides elassodon, Glyptocephalus zachirus, Pleuronectes quadrituberculatus

Serving Suggestions:

Ideal as a baked, broiled or breaded center of the plate entrée, a fish sandwich, or to add depth to salads. Pairs well with the complementary sauce and side of your choosing.

Claims & Child Nutrition:

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

