

10 Lb (4.54 kg) UpperCrust Coconut Crusted Tilapia with Mango & Papaya, Natural Cut Fillets

Fishery Product UpperCrust® Coconut Tilapia Fillets add a touch of mango and papaya to this premium UpperCrust® Coconut breading. Each oven-ready fillet cooks from frozen in minutes, combining the mildly sweet flakiness of Tilapia with a tropical-inspired crunchy crust. These UpperCrust® fillets represent the gold standard in handmade appearance and authentic ingredients that your guests will want again and again.

Product Last Saved Date: 01 July 2025



HIGH LINER

Nutrition Facts

27 Servings per container

Serving Size 4	1 oz (112g /	/ About 2/3	Piec
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200

Amount Per Serving				
Calories				

	% Daily Value*
Total Fat 8 g	11%
Saturated Fat 2 g	10%
<i>Trans</i> Fat 0 g	
Cholesterol 45 mg	15%
Sodium 170 mg	7%
Total Carbohydrates 11 g	4%
Dietary Fiber 1 g	2%
Total Sugars 2 g	
Includes 1 g Added Sugars	3%
Protein 19 g	
Vitamin D 2.8 mcg	15%
Calcium 0 mg	0%
Iron 0.8 mg	4%
Potassium 290 mg	6%

Product Specifications :						
Code	GT	GTIN		Type Of Catch		
1089521	10035493895212			FARM RAISED		
Brand		GPC Description				
FPI		Fish - Prepared/Processed (Frozen)				
Gross Weight	Net Weight	Country of O	rigin	Kosher	Gluten Free	
11.508 LBR	10 LBR	N/A		Undeclared	No	
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Shipping Information					
Width	Height	Volume	тіхні	Shelf Life	Storage Temp From/To
1 7.6969 INH	8.3937 INH	0.5869 FTQ	15x5	540 Days	-10 FAH / 0 FAH
		Width Height	Width Height Volume	Width Height Volume TIxHI	Width Height Volume TIxHI Shelf Life

Ingredients :

TILAPIA, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), MODIFIED CORN STARCH, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS 2% OR LESS OF: WHEAT FLOUR, COCONUT, WATER, FLAVORED BITS [CORN SYRUP, CORN FLOUR, CORN CEREAL, PALM OIL, NATURAL FLAVOR, FRUIT JUICE (FOR COLOR), VEGETABLE JUICE (FOR COLOR), TURMERIC (FOR COLOR), PAPRIKA (FOR COLOR), CITRIC ACID], DEHYDRATED MANGO [MANGO, SUGAR, CITRIC ACID, SULFUR DIOXIDE (ADDED FOR COLOR RETENTION AND PRESERVATIVE)], DEHYDRATED PAPAYA [PAPAYA, SUGAR, CITRIC ACID, SULFUR DIOXIDE (ADDED FOR COLOR RETENTION AND PRESERVATIVE)], DEHYDRATED PINEAPPLE [PINEAPPLE, SUGAR, CITRIC ACID, SULFUR DIOXIDE (ADDED FOR COLOR ROLOR RETENTION AND AS A PRESERVATIVE)], ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), YELLOW CORN FLOUR, WHITE CORN FLOUR, CILANTRO, SALT, SUGAR, NATURAL AND ARTIFICIAL FLAVORS, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SOY FLOUR, DEXTROSE, AUTOLYZED YEAST EXTRACT, MANGO PUREE, TORULA YEAST, ONION POWDER, YEAST, GARLIC POWDER, SPICES, HIGH FRUCTOSE CORN SYRUP, CITRIC ACID. CONTAINS: FISH (TILAPIA), WHEAT, SOY, TREE NUTS (COCONUT)

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

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS: For food safety and quality, please follow these cooking instructions. Keep frozen until ready to prepare – Do not refreeze BAKE: Place Frozen Crusted Fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat Oven to 325°F and bake for 14-17 minutes. CONVENTIONAL OVEN: Preheat Oven to 375°F and bake for 28-30 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM. WARNING: While every effort has been made to remove bones from this product, some bones may remain. Please use caution when consuming.

Serving Suggestions:

Ideal as center of the plate star, as a uniquely crunchy fish sandwich, or portioned to elevate dinner salads. Pairs well with a variety of sides and signature sauces.

Species / Scientific Name:

Tilapia - Oreochromis niloticus, Oreochromis mossambicus

Claims & Child Nutrition:

BAP Certified: MSC Certified: 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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