High Liner

632673 - 10 Lb (4.54 kg) Yuengling Lager Battered Haddock Fill...

Yuengling® Battered Haddock Fillets feature wild caught Haddock dipped in perfectly seasoned batter made with renowned Yuengling® lager. Each fillet cooks from frozen, is easy to prepare, and goes from oven or fryer to plate in minutes. These scrumptious fillets are a superb combination of malty-rich crunch and slightly sweet, tender, flaky fish, with true mouth-watering plate ...

MARKETING



PRODUCT SPECIFICATIONS

Code Dis			t Prod Code			GTIN				Calculated Pack		
10025917			632673				10073538259179			1 x 10#		
Brand		Brand Owner				GPC Description						
High Liner H		ligh Liner Foods Inc.				Fish - Prepared/Processed (Frozen)						
Gross Weigl	Gross Weight Net We		ght	ht Case/Catch Weight			Country Of Origin			Kosher	Child Nutrition	
11 LBR	11 LBR		R		No		Unite		Inited States		No	
Shipping												
Length		Width	Height		Volu	ne	TIxHI	Shelf Life		Storage Temp From/To		
15.8125 INH	7.	8125 INH	8.6	25 INH	0.6166	FTQ	15x5	540 Days		-10 FAH / 0 FAH		
	Traceability Regulation											
					rade Item Regulation			Regulation Restrictions and				
Regulation Type Code			Act		C	Compliant			Descriptors			
TRACEABILITY_REGULATION			FSMA204			TRUE			N/A			

Nutrition Facts

27 Servings per container

Serving Size 6 oz (168g/About 1 Fillet)

Amount Per Serving 340 Calories

	% Daily Value*
Total Fat 15 g	19%
Saturated Fat 2.5 g	12%
<i>Trans</i> Fat 0 g	
Cholesterol 55 mg	19%
Sodium 800 mg	35%
Total Carbohydrates 29 g	10%
Dietary Fiber 1 g	3%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 20 g	
Vitamin D 0.5 mcg	2%
Calcium 0 mg	0%
Iron 0.6 mg	4%
Potassium 330 mg	8%
* The % Daily Values (DV) tells you how much a nutrient contributes to a daily diet. 2,000 calories a day is used advice.	

HANDLING SUGGESTIONS

Keep Frozen

ALLERGENS

 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, N = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ NI = {\rm 'No \ Info'} \end{array}$

🖞 Milk - N	🕥 Peanuts - N
🕥 Eggs - N	(()) Tree - N

	W Hee h
🗞 Soybean - N	😥 Fish - C

🋞 Wheat - C	() Shellfis

() Shellfish - NI

(Sesame - N (!) Crustaceans - N

INGREDIENTS

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HADDOCK, WHEAT FLOUR, VEGETABLE OIL (CANOLA, COTTONSEED, SOYBEAN, AND/OR SUNFLOWER), YUENGLING LAGER (MALTED BARLEY, WATER, HOPS, YEAST), YELLOW CORN FLOUR, WATER, CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, SUGAR, SALT, SPICES, WHITE CORN FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), NATURAL

FLAVORS. CONTAINS: FISH (HADDOCK), WHEAT

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PREPARATION & COOKING SUGGESTIONS

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for about 6 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 18-20 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 20-22 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.

SERVING SUGGESTIONS

MORE INFORMATION

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Our Yuengling® battered haddock fillet is perfect for a traditional fish n' chips along with a side of fries and hush puppies

NUTRITIONAL ANALYSIS

Calories	340	Total Fat	15 g		Sodium	800 mg
Protein	20 g	Trans Fat	0 g		Calcium	0 mg
Total Carbohydrates	29 g	Saturated Fat	2.5 g		Iron	0.6 mg
Sugars	0 g	Added Sugars	0 g		Potassium	330 mg
Dietary Fiber	1 g	Polyunsaturated Fat			Zinc	
Lactose		Monounsaturated Fat			Phosphorus	
Sucrose		Cholesterol	55 mg			
Vitamin A (IU)		Vitamin D	0.5 mcg		Thiamin	
Vitamin A (RE)		Vitamin E			Niacin	
Vitamin C		Folate			Riboflavin	
Magnesium		Vitamin B-6		1	Vitamin B-12	
Monosodium		Sulphites		1	Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES







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