

632672 - 1/10 Lb Yuengling Battered Haddock Fillets, Approx. 1...

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 hearty-sized fillets are a superb combination of malty-rich crunch and slightly sweet, tender, flaky fish, with true mouth-watering plate...



MARKETING

PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack |
|----------|----------------|----------------|-----------------|
| 10026397 | 632672 | 10073538263978 | 1 x 10# |

| Brand | Brand Owner | GPC Description |
|------------|-----------------------|------------------------------------|
| High Liner | High Liner Foods Inc. | Fish - Prepared/Processed (Frozen) |

| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|-------------------|------------|-----------------|
| 11 LBR | 10.0 LBR | No | United States | Undeclared | No |

| Shipping | | | | | | |
|-------------|------------|-----------|------------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 15.8125 INH | 7.8125 INH | 8.625 INH | 0.6166 FTQ | 15x5 | 540 Days | -10 FAH / 0 FAH |

ALLERGENS

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
- Eggs - N
- Soy - N
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - C
- Shellfish - NI

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

SERVING SUGGESTIONS

Ideal for seafood platters, fish and chips baskets or as a hearty sandwich. Pairs well with malt vinegar, a variety of traditional cocktail sauces or your complementary sauce recipes.

PREPARATION & COOKING SUGGESTIONS

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for about 7 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for about 15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for about 25 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.

Nutrition Facts

15 Servings per container
Serving Size 11 oz (308g / ABOUT 1 FILLET)

Amount Per Serving
Calories 630

| | % Daily Value* |
|---------------------------------|----------------|
| Total Fat 27 g | 35% |
| Saturated Fat 4.5 g | 21% |
| Trans Fat 0 g | |
| Cholesterol 105 mg | 35% |
| Sodium 1460 mg | 64% |
| Total Carbohydrates 53 g | 19% |
| Dietary Fiber 1 g | 5% |
| Total Sugars 1 g | |
| Includes 0 g Added Sugars | 0% |

| Protein 37 g | |
|-------------------|-----|
| Vitamin D 0.9 mcg | 4% |
| Calcium 40 mg | 2% |
| Iron 1 mg | 6% |
| Potassium 610 mg | 15% |

* 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.

INGREDIENTS

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

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NUTRITIONAL ANALYSIS



| | |
|---------------------|------|
| Calories | 630 |
| Protein | 37 g |
| Total Carbohydrates | 53 g |
| Sugars | 1 g |
| Dietary Fiber | 1 g |
| Lactose | |
| Sucrose | |
| Vitamin A (IU) | |
| Vitamin A (RE) | |
| Vitamin C | |
| Magnesium | |
| Monosodium | |

| | |
|---------------------|---------|
| Total Fat | 27 g |
| Trans Fat | 0 g |
| Saturated Fat | 4.5 g |
| Added Sugars | 0 g |
| Polyunsaturated Fat | |
| Monounsaturated Fat | |
| Cholesterol | 105 mg |
| Vitamin D | 0.9 mcg |
| Vitamin E | |
| Folate | |
| Vitamin B-6 | |
| Sulphites | |

| | |
|--------------|---------|
| Sodium | 1460 mg |
| Calcium | 40 mg |
| Iron | 1 mg |
| Potassium | 610 mg |
| Zinc | |
| Phosphorus | |
| Thiamin | |
| Niacin | |
| Riboflavin | |
| Vitamin B-12 | |
| Nitrates | |

NUTRITIONAL CLAIMS



MORE IMAGES

