

10 Lb (4.54 kg) Country Breaded Cod Portions 3.75 oz, Kosher

High Liner Foodservice Country Style Breaded Cod Portions have an authentic hand-breaded, homestyle look and taste every patron will appreciate. The specially seasoned breading is enhanced by a special blend of country herbs and spices to perfectly complement this premium wild caught Cod's mild flavor and moist, tender flaky texture. Whether baked or deep-fried, each portion quickly and easily cooks to golden crispy perfection, consistently delivering the exceptional plate coverage and appeal of a quality homestyle meal.

Product Last Saved Date: 29 August 2025

Nutrition Facts

42 Servings per container

Serving Size 1 Piece (105g / 3.75 oz)

Amount Per Serving Calories

220

| Galorico | |
|---------------------------|----------------|
| | % Daily Value* |
| Total Fat 9 g | 12% |
| Saturated Fat 1.5 g | 8% |
| Trans Fat 0 g | |
| Cholesterol 30 mg | 10% |
| Sodium 570 mg | 25% |
| Total Carbohydrates 21 g | 8% |
| Dietary Fiber 1 g | 4% |
| Total Sugars 1 g | |
| Includes 0 g Added Sugars | 0% |
| Protein 14 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 17 mg | 2% |
| Iron 2 mg | 10% |
| Potassium 249 mg | 6% |

| Product Specifications : | | | | |
|--------------------------|----------------|---------------|--|--|
| Code GTIN | | Type Of Catch | | |
| 10001688 | 10073538016888 | WILD | | |

| Brand | GPC Description | | | |
|------------------------|------------------------------------|--|--|--|
| High Liner Foodservice | Fish - Prepared/Processed (Frozen) | | | |

| Gross Weight Net Weight | | Country of Origin | Kosher | Gluten Free | |
|-------------------------|--------|-------------------|--------|-------------|--|
| 11 LBR | 10 LBR | N/A | Yes | No | |

| Shipping Information | | | | | | |
|----------------------|------------|-----------|------------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | 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 |

Ingredients:

COD, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, BLEACHED WHEAT FLOUR, CONTAINS LESS THAN 2% OF THE FOLLOWING: WATER, SALT, MONOSODIUM GLUTAMATE, SUGAR, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SPICES, ONION POWDER, GARLIC POWDER, YEAST EXTRACT, MALTODEXTRIN, CORN SYRUP SOLIDS, NATURAL FLAVORS, LEMON JUICE POWDER, YEAST, PAPRIKA EXTRACT (COLOR). CONTAINS: COD (FISH), WHEAT

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

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for 4½ - 5 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 9-11 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 14-16 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 158°F MINIMUM.

Serving Suggestions:

Country Style Breaded Portions are specially seasoned and sized making this the ideal center of the plate entrée, but also as a unique fish basket, fish sandwich, or further portioned atop a fresh salad. Pairs extremely well with traditional country style sides and a variety of complementary sauces.

Species / Scientific Name:

Atlantic Cod - Gadus morhua, Pacific Cod - Gadus macrocephalus

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

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