

**Nutrition Facts** 

# 10 Lb (4.54 kg) Lightly Breaded Pollock Portions, 8 oz, MSC

High Liner Lightly Breaded Pollock Portions combine a natural appearance with superior plate consistency and value. Here, quality wild caught Pollock are lightly breaded and seasoned for the perfect flavorful outer crunch, with the tender flakiness of this species preserved inside. Each ready-to-cook portion cooks from frozen, and goes from fryer to plate to enjoyment in minutes.

Product Last Saved Date: 01 July 2025



# HIGH LINER

### 20 Servings per container Serving Size 1 Portion (224g) **Amount Per Serving** 280 Calories % Daily Value\* Total Fat 2 g 2% 0% Saturated Fat 0 g Trans Fat 0 g 33% Cholesterol 100 mg Sodium 670 mg 29% 13% Total Carbohydrates 35 g 3% Dietary Fiber 1 g Total Sugars 1 g 0% Includes 0 g Added Sugars Protein 31 g Vitamin D 2.9 mcg 15% Calcium 30 mg 2% Iron 0.9 mg 6% Potassium 580 mg 10% 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                     | GTI                                | Type Of Catch |        |            |             |  |  |  |
| 06078                    | 000746380                          | WILD          |        |            |             |  |  |  |
| Bra                      | GPC Description                    |               |        |            |             |  |  |  |
| High Liner F             | Fish - Prepared/Processed (Frozen) |               |        |            |             |  |  |  |
| Gross Weight             | Net Weight                         | Country of C  | Drigin | Kosher     | Gluten Free |  |  |  |
| 11 LBR                   | 10 LBR                             | N/A           |        | Undeclared | No          |  |  |  |
| Shipping Information     |                                    |               |        |            |             |  |  |  |

|             | 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 :

Γ

POLLOCK, BLEACHED WHEAT FLOUR, WATER, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: YELLOW CORN FLOUR, NATURAL FLAVORS, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, SALT, DEXTROSE. CONTAINS: FISH (POLLOCK), 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 4-5 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

#### Species / Scientific Name:

Pollock - Gadus chalcogrammus

# Serving Suggestions:

Perfectly sized for fish baskets, fish sandwiches, or buffet options. Pairs extremely well with traditional seafood sauces, or your own signature sauces, and a variety of sides.

# **Claims & Child Nutrition:**

BAP Certified: Yes MSC Certified: Yes 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

Page 1 of 1

Printed on 15 August 2025 Powered by Syndigo LLC - http://www.syndigo.com