

9/4lb Redhook ESB Ale Battered Swai Fillets (Striped Pangasius) 2 - 3 oz

Redhook® Ale Battered Pangasius Fillets are dipped in a unique batter made with famous Redhook Ale®. Each fries or bakes to crispy, tender, flaky perfection, with the rich flavor and copper color of this craft beer. Excellent plate appeal and easy prep make this a superb menu addition that pleases beer lovers and non-beer lovers alike.

Product Last Saved Date: 20 October 2025

Nutrition Facts

21 Servings per container

1 Fillet (84g) **Serving Size**

Amount Per Serving

Calories	190
	% Daily Value*
Total Fat 10 g	13%
Saturated Fat 2 g	9%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 400 mg	17%
Total Carbohydrates 14 g	5%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 10 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 180 mg	4%
* The % Daily Values (DV) tells you how much a nutri	ient in a serving of

food contributes to a daily diet. 2,000 calories a day is used for general

Product Specifications :			
Code	GTIN	Type Of Catch	
10026690	10073538266900	FARM RAISED	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
40 LBR	36 LBR	N/A	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
28 INH	10 INH	14.25 INH	2.309 FTQ	6x3	547 Days	-10 FAH / 0 FAH

Ingredients:

STRIPED PANGASIUS, BLEACHED WHEAT FLOUR, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, SOYBEAN OIL, AND/OR SUNFLOWER OIL), ALE (WATER, BARLEY MALTS, YEAST, HOPS), YELLOW CORN FLOUR, WATER, CONTAINS 2% OR LESS OF MODIFIED CORN STARCH, SALT, WHITE CORN FLOUR, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), NATURAL FLAVORS, SPICES, SUGAR, WHEAT FLOUR. CONTAINS: FISH (STRIPED PANGASIUS), WHEAT

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):			
Eggs - 30	Milk - 30	Soy - 30	
Fish - C	Wheat - C	TreeNuts - 30	
Peanuts - 30	Crustacean - 30	Sesame - 30	

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for about 4-5 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 14-16 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 16-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

Serving Suggestions:

Ideal for fish and chips, served in a basket with vinegar slaw, seasoned steak fries and spicy tartar sauce, or on a salad with garlic toast and honey mustard. Pairs well with a variety of sauces or your own complementary sauce recipes.

Species / Scientific Name:

Pangasius - Pangasianodon hypophthalmus

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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