

Nutrition Facts

High Liner Foodservice Signature, 4.54 kg / 10 lb, Upper Crust Parmesan Crusted Tilapia with Tuscan Herbs, approx 142 - 170 g / 5 - 6 oz

High Liner Foodservice Signature UpperCrust® Upper Crust Parmesan Crusted Tilapia are natural cuts of Tilapia, top crusted with Parmesan cheese and Tuscan herbs for a touch of Italy in every bite. Each oven-ready fillet consistently cooks from frozen to flavor-packed crunchy, mildly sweet flaky fish perfection. Simply bake and serve to create a mouth-watering centre of the plate presentation in no time. These UpperCrust® fillets represent the gold standard in handmade appearance and authentic ingredients no menu should be without.

Product Last Saved Date: 04 June 2025



HIGH LINER

FOODSERVICE™

| | uvij | | | | |
|---|----------------|--|--|--|--|
| Servings per container | | | | | |
| Serving Size Per about 1 fillet (167 g) | | | | | |
| Amount Per Serving Calories | 270 | | | | |
| | % Daily Value* | | | | |
| Total Fat 13 g | 17% | | | | |
| Saturated Fat 2.5 g | 13% | | | | |
| <i>Trans</i> Fat 0.1 g | | | | | |
| Cholesterol 75 mg | % | | | | |
| Sodium 570 mg | 25% | | | | |

| Product Specifications : | | | | | | | | | |
|---|----------|----------------|------------|-----------------|---------------|----------------------|------|-------------|-----------------|
| Code | | GTIN | | | Type Of Catch | | | | |
| 8413 | | 10061763084130 | | | | | | | |
| Brand | | | | GPC Description | | | | | |
| High Liner Foodservice Signature Fish - Prepared/Processed (Frozen) | | | | | l (Frozen) | | | | |
| Gross W | eight | N | et Weight | Cou | ntry of C | Drigin Kosher Gluten | | Gluten Free | |
| 5.141 K | GM | | | | | Undeclar | | | No |
| Shipping Information | | | | | | | | | |
| Length | Widt | h | Height | Volume | e TixH | I Shel | Life | Storag | je Temp From/To |
| 39.794 CMT | 26.494 C | СМТ | 16.088 CMT | 0.017 MT | Q 10x11 | 1 540 Days | | | |
| Ingredients : | | | | | | | | | |

Tilapia, Cheese (parmesan, romano), Vegetable oil (canola, olive), Toasted wheat crumbs, Water, Sugars (sugar, corn maltodextrin, dextrose), Seasonings (garlic, onion, spices, herbs, disodium inosinate, disodium guanylate, citric acid, tomato powder, soy sauce powder, yeast extract, torula yeast), Modified rom starch, Salt, Flour (corn, wheat), Flavour (oregano, thyme, butter, basil), Modified milk ingredients, Guar flour, Annatto, Turmeric. Contains: Tilapia (fish), Milk, Wheat, Barley, Soy.

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

Prep & Cooking Suggestions:

Total Carbohydrates 10 g

Includes Added Sugars

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

Dietary Fiber 0 g

Total Sugars 1 g

Protein 30 g

Calcium 100 mg

Potassium 450 mg

nutrition advice.

Iron 1.25 mg

Vitamin D

KEEP FROZEN UNTIL USED. DO NOT REFREEZE IF THAWED. FORCED AIR CONVECTION OVEN: PLACE SINGLE LAYER OF FROZEN FILLETS ON A SHALLOW BAKING PAN IN PREHEATED 375°F / 190°C OVEN FOR ABOUT 13 MINUTES OR UNTIL DONE. CONVENTIONAL OVEN: PLACE SINGLE LAYER OF FROZEN FILLETS ON A SHALLOW BAKING PAN IN PREHEATED 400°F/200°C OVEN FOR ABOUT 19 MINUTES OR UNTIL DONE. NOTE : COOK TO AN INTERNAL TEMPERATURE OF 165°F / 74°C.

%

0%

%

%

8%

7%

10%

Serving Suggestions:

These UpperCrust® Parmesan Tilapia Fillets are excellent served with a medley of grilled fresh veggies tossed with orzo pasta. Add a dollop of chunky tomato sauce and garnish with fresh basil.

Species / Scientific Name:

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 Pag

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