



1/10 LB Grilled Salmon Fillets with an Au Naturele Glaze, 4 oz, MSC

FPI Au Naturele Glazed Grilled Salmon Fillets come glazed to perfection with authentic grill marks. The glaze is lightly-flavored to enhance this quality wild caught Salmon's truly distinct flavors. Each is oven-ready, cooks perfectly from frozen, and requires minimal prep. An excellent choice for lighter options menus to please health-conscious guests.

Product Last Saved Date: 21 April 2025

Nutrition Facts

40 Servings per container
Serving Size 4 oz (112g/About 1 Fillet)

Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 7 g	9%
Saturated Fat 1 g	6%
Trans Fat 0 g	
Cholesterol 45 mg	15%
Sodium 230 mg	10%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 21 g	
Vitamin D 10.9 mcg	50%
Calcium 0 mg	0%
Iron 0.4 mg	2%
Potassium 370 mg	8%
* 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	GTIN	Type Of Catch
10024474	00079149244743	WILD

Brand	GPC Description
FPI	Fish - Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
10.5 LBR	10 LBR	N/A	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TLxHI	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 :
PINK SALMON, WATER, CONTAINS 2% OR LESS OF: SOYBEAN OIL, MODIFIED CORN STARCH, SALT, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE). CONTAINS: FISH (SALMON)

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

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 10-12 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

Serving Suggestions:

Ideal for center of the plate entrées with a variety of sauces, such as mustard, dill, lemon butter and more. Pairs well with practically any fresh side.

Species / Scientific Name:

Pink Salmon - Oncorhynchus gorbuscha

Claims & Child Nutrition:

BAP Certified:
MSC Certified: Yes
Has CN Statement: No
CN Statement:

