

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

FPI Au Naturale 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: 02 December 2024

Nutrition Facts

40 Servings per container

Serving Size 4 oz (112g/About 1 Fillet)

\moun	t Per Serving
Cal	ories

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%

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

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
I	10.5 LBR	10 LBR	N/A	Undeclared	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:

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.

Species / Scientific Name:

Pink Salmon - Oncorhynchus gorbuscha

Serving Suggestions:

nutrition advice.

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.

Claims & Child Nutrition:

BAP Certified:

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







