



# 10 Lb (4.54 kg) Yuengling Battered Haddock Fillets, Approx. 11 oz, MSC

Yuengling® Battered Haddock Fillets feature wild caught Haddock dipped in perfectly seasoned batter made with renowned Yuengling® lager. Each fillet cooks from frozen, is easy to prepare, and goes from oven or fryer to plate in minutes. These hearty-sized fillets are a superb combination of malty-rich crunch and slightly sweet, tender, flaky fish, with true mouth-watering plate appeal.

Product Last Saved Date: 26 August 2025



## Nutrition Facts

|  |     |
|--|-----|
| 15 Servings per container  |     |
| Serving Size 11 oz (308g / ABOUT 1 FILLET)   |     |
| Amount Per Serving   |     |
| Calories   | 630 |
| % Daily Value*   |     |
| Total Fat 27 g   | 35% |
| Saturated Fat 4.5 g  | 21% |
| Trans Fat 0 g  |     |
| Cholesterol 105 mg   | 35% |
| Sodium 1460 mg   | 64% |
| Total Carbohydrates 53 g   | 19% |
| Dietary Fiber 1 g  | 5%  |
| Total Sugars 1 g   |     |
| Includes 0 g Added Sugars  | 0%  |
| Protein 37 g   |     |
| Vitamin D 0.9 mcg  | 4%  |
| Calcium 40 mg  | 2%  |
| Iron 1 mg  | 6%  |
| Potassium 610 mg   | 15% |
| * 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 |
|------------|------------------------------------|---------------|
| 10026397   | 10073538263978                     | WILD          |
| Brand      | GPC Description                    |               |
| High Liner | Fish - Prepared/Processed (Frozen) |               |

| Gross Weight | Net Weight | Country of Origin | Kosher     | Gluten Free |
|--------------|------------|-------------------|------------|-------------|
| 11 LBR       | 10.0 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 :

HADDOCK, WHEAT FLOUR, VEGETABLE OIL (CANOLA, COTTONSEED, SOYBEAN, AND/OR SUNFLOWER), YUENGLING (MALTED BARLEY, WATER, HOPS, YEAST), YELLOW CORN FLOUR, WATER, CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, SUGAR, SALT, SPICE, WHITE CORN FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), NATURAL FLAVORS. CONTAINS: FISH (HADDOCK), 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 about 7 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for about 15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for about 25 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.

### Serving Suggestions:

Ideal for seafood platters, fish and chips baskets or as a hearty sandwich. Pairs well with malt vinegar, a variety of traditional cocktail sauces or your complementary sauce recipes.

### Species / Scientific Name:

Haddock - Melanogrammus aeglefinus

### Claims & Child Nutrition:

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



