



1/10 Lb 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: 05 May 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:



