

Nutrition Facts					
I Portion (84g)					
170					
% Daily Value*					
12%					
4%					
6%					
19%					
5%					
0%					
rs 0%					
0%					
0%					
4%					
0%					

10 Lb (4.54 kg) Battered Pollock Diamond Cuts, 3 oz, Kosher

High Liner Foodservice Battered Pollock Diamond Cuts are wild caught Pollock deliciously battered and specially diamond cut for excellent versatility and unique plate appeal. Each perfectly seasoned cut bakes or deep fries to crunchy perfection in minutes to fit a variety of battered fish applications.

Product Last Saved Date: 01 July 2025

Code G		GTIN	TIN			Type Of Catch			
10004226		10073538042269			WILD				
	Brand				GPC D	Desci	ription		
Hiç	h Liner Foods	ervice		Fish	- Prepared	d/Proc	essed (Fro	ozen)	
Gross W	eight	Net Weight	Count	try of O	rigin	Kosher		Gluten Free	
11 LB	२	10 LBR		N/A			Yes	No	
Length	Width	Height	Shipping In Volume	formati TIxHI	on Shelf L	_ife	Stora	ge Temp From/T	
15.6969 INH	7.6969 INH	8.3937 INH	0.5869 FTQ	15x5	547 Days		-10 FAH / 0 FAH		
FLOUR, NIACIN, VHEAT FLOUR, C FLOUR (CORN FL	R, VEGETABLE REDUCED IROI CONTAINS 2% C OUR, NIACIN, F	R LESS OF: MODI REDUCED IRON, T	ONITRATE, RIBO FIED CORN STA HIAMINE MONO	OFLAVIN, F ARCH, SPIC NITRATE, I	OLIC ACID), ES, SALT, II: RIBOFLAVIN	, YELLO ODIZEI N, FOLI	OW CORN D SALT, EN C ACID), LI	D WHEAT FLOUR FLOUR, BLEACHED RICHED YELLOW CC EAVENING (SODIUM E). CONTAINS: POLLO	

Allergens(C- Contains MC- May Contain N- None Ni- No milo Provided).							
Eggs - N	Milk - N	Soy - N					
Fish - C	Wheat - 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 4-4½ minutes. TO BAKE: Place frozen portions on a lightly oiled sheet pan. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for about 20 minutes. For best results, flip halfway through baking. INDIVIDUALLY NOTE: COOK TO AN INTERNAL TEMPERATURE OF 158°F MINIMUM.

Serving Suggestions:

Perfect for fish and chips, as well as appetizers, or to add depth to a salad. Pairs well with malt vinegar, traditional dipping sauces or your own complementary sauce recipe.

Species / Scientific Name:

Pollock - Gadus chalcogrammus

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 Page

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