

10 Lb (4.54 kg) Cod Fillet 8-9 oz

These wild caught Fishery Product Pacific Cod fillets have a deliciously mild flavor and unmistakable flaky texture that adds depth to any recipe you have in mind. Each can be prepared a variety of ways, and cooks easily to perfection in no time, delivering the exact plate consistency and appeal you demand.

Product Last Saved Date: 01 August 2025



Nutrition Facts

19 Servings per container

Serving Size 8.5 oz (238g/About 1 Fillet

Amoun	t Per Serving
Cal	ories

170

Calories	170
	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 115 mg	38%
Sodium 260 mg	11%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 37 g	
Vitamin D 1.2 mcg	6%
Calcium 0 mg	0%
Iron 0.4 mg	2%
Potassium 570 mg	10%

	Product Specifications :				
	Code GTIN		Type Of Catch		
∌t	21024625	00079149246259	WILD		

Brand	GPC Description		
FPI	Fish - Unprepared/Unprocessed (Frozen)		

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11.07 LBR	10 LBR	China	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.847 INH	7.855 INH	6.498 INH	0.468 FTQ	15x6	547 Days	-10 FAH / 0 FAH

Ingredients:

CONTAINS: COD (FISH)

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:

NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

Species / Scientific Name:

Pacific Cod - Gadus macrocephalus

Serving Suggestions:

Ideal as a premium center of the plate entrée, atop a specialty salad or on a sandwich. Pairs well with your own complementary sauces and sides.

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 1 of 1

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