

10 Lb (4.54 kg) Parmesan Upper Crusted Salmon Portions, MSC

High Liner Foodservice Parmesan Upper Crusted Salmon Portions are perfectly portioned from wild caught premium Pink Salmon, each features a delicious breading of parmesan, herbs and spices ideal for any number of menu applications you dream up. No matter what you choose, this special blend of flavors uniquely complements the tender, moist flakiness of this species in every way. Portions come fully prepared and bake easily to perfection with truly high-end plate appeal.

Product Last Saved Date: 17 April 2026

HIGH LINER FOODSERVICE™

Nutrition Facts

40 Servings per container

Serving Size 4 oz (112g / About 1 Piece

Amount Per Serving	
Calories	**210**
	% Daily Value*
Total Fat 7 g	**9%**
Saturated Fat 1.5 g	**8%**
Trans Fat 0 g	
Cholesterol 35 mg	**12%**
Sodium 420 mg	**18%**
Total Carbohydrates 16 g	**6%**
Dietary Fiber 1 g	**4%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**2%**
Protein 18 g	
Vitamin D 8 mcg	40%
Calcium 35 mg	2%
Iron 1 mg	6%
Potassium 325 mg	6%

* 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
12300021	10035493000210	WILD

Brand	GPC Description
High Liner Foodservice	Fish - Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11 LBR	10 LBR	N/A	Undeclared	

Shipping Information

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.6969 INH	7.6969 INH	8.3937 INH	0.5869 FTQ	15x5	547 Days	-10 FAH / 0 FAH

Ingredients :

PINK SALMON, WATER, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), MODIFIED CORN STARCH, PARMESAN CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, SALT, SPICES, GARLIC POWDER, MALTODEXTRIN, YEAST, ONION POWDER, YELLOW CORN FLOUR, VINEGAR, MALTED BARLEY FLOUR, WHITE CORN FLOUR, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), NATURAL FLAVORS, DISODIUM INOSINATE AND DISODIUM GUANYLATE, SOY SAUCE POWDER [SOY SAUCE (FERMENTED SOYBEANS AND WHEAT, SALT), MALTODEXTRIN], WHEY, SEA SALT, AUTOLYZED YEAST EXTRACT, CITRIC ACID, TOMATO POWDER, MODIFIED BUTTER OIL AND DEHYDRATED BUTTER, LEAVENING (SODIUM BICARBONATE), TORULA YEAST, ENZYME MODIFIED PARMESAN CHEESE [PARMESAN CHEESE (MILK, STARTER CULTURE, SALT, ENZYMES), CREAM, NATURAL FLAVOR], ROMANO CHEESE (COW'S MILK, STARTER CULTURE, SALT, ENZYMES), PARMESAN CHEESE (MILK, BACTERIAL CULTURE, SALT, RENNET/PEPSIN /MICROBIAL ENZYME, LIPASE, MAY CONTAIN CALCIUM CHLORIDE/CELLULOSE/ SORBIC ACID), DEXTROSE, GUAR GUM, EXTRACTIVES OF ANNATTO AND TURMERIC (COLOR). CONTAINS: SALMON (FISH), WHEAT, MILK, SOY

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided' INII='Intentionally nor Inherently Included'):

Eggs - INII	Milk - C	Soy - C
Fish - C	Wheat - C	TreeNuts - INII
Peanuts - INII	Crustacean - INII	Sesame - INII

Prep & Cooking Suggestions:

FOR FOOD SAFETY AND QUALITY, PLEASE FOLLOW THESE COOKING INSTRUCTIONS. KEEP FROZEN UNTIL READY TO PREPARE - DO NOT REFREEZE. COOKING INSTRUCTIONS FROM FROZEN: CONVENTIONAL OVEN: Place oven rack in center of the oven. Preheat oven to 425°F. Bake for 20-22 minutes. CONVECTION OVEN: Preheat oven to 425°F. Bake for 12-15 minutes. NOTE: SINCE APPLIANCES VARY, THESE COOKING INSTRUCTIONS ARE ONLY A GUIDELINE. COOK TO AN INTERNAL TEMPERATURE OF 158°F MINIMUM.

Species / Scientific Name:

Pink Salmon - Oncorhynchus gorbuscha

Serving Suggestions:

Excellent substitution to an Italian style hoagie sandwich. Pairs perfectly with tomato and basil in a classic Caprese salad

Claims & Child Nutrition:

BAP Certified:

MSC Certified: Yes

Has CN Statement: No

CN Statement:







