

1/10 LB Beer Battered Cape Hake Portions 4 oz, MSC

Carefully portioned from premium wild caught Hake, each portion is dipped in batter made with real beer. The result is a delicately crunchy, malty beer flavored crust with moist and tender flaky fish perfectly preserved inside. These oven or fryer ready Hake portions easily cook from frozen to golden perfection in minutes. They're simple to prepare, fit a range of applications, and please both beer lovers and non-beer lovers alike with every bite.

Product Last Saved Date: 16 December 2024



Nutrition Facts

40 Servings per container

Serving Size 4 oz (112g / About 1 Fillet)

Amoun	t Per	Serv	ing
Cal	or	ies	S

Calories	220
	% Daily Value*
Total Fat 10 g	13%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 50 mg	17%
Sodium 420 mg	18%
Total Carbohydrates 15 g	5%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 15 g	
Vitamin D 1 mcg	6%
Calcium 40 mg	4%
Iron 0.9 mg	6%
Potassium 200 mg	4%

	Product Specifications :				
	Code	GTIN	Type Of Catch		
٠,	12300279	10035493002795	WILD		

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
10.721 LBR	10 LBR	N/A	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.697 INH	7.697 INH	8.394 INH	0.587 FTQ	15x5	540 Days	-10 FAH / 0 FAH

Ingredients:

CAPE HAKE, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, $\textbf{FOLIC ACID)}, \textbf{VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL)}, \textbf{BEER (WATER, BARLEY MALT, RICE, MALT,$ HOPS), YELLOW CORN FLOUR, CONTAINS LESS THAN 2% OF THE FOLLOWING: WATER, MODIFIED CORN STARCH, WHITE CORN FLOUR, SALT, NATURAL FLAVORS, LEAVENING (SODIUM ALUMINUM PYROPHOSPHATE, SODIUM BICARBONATE) SPICES, SUGAR, DEXTROSE. CONTAINS: CAPE HAKE (FISH), 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: FRYER: Preheat fryer to 350°F and fry for 5.5 - 6 minutes. CONVECTION OVEN: Preheat oven to 425°F and bake for 15 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 158°F MINIMUM.

Species / Scientific Name:

Cape Hake - Merluccius capensis, Merluccius paradoxus

Serving Suggestions:

Perfect served with golden fries, a crisp green salad, and a side of creamy tartar sauce or your own complimentary dipping sauce.

Claims & Child Nutrition:

BAP Certified:

MSC Certified: Yes Has CN Statement: No

CN Statement: