



# High Liner Foodservice, 4.54 kg / 10 lb, Battercrisp English Style Alaskan Pollock Fillets

High Liner Foodservice BatterCrisp English Style Alaskan Pollock Fillets feature a buttery-rich, English style batter that earns the name "Battercrisp"). Wild caught in the frigid waters of the North Pacific, these fillets are individually quick frozen for freshness and convenience, and easily bake or deep fry to golden perfection. The result is the ideal blend of moist, flaky Pollock and flavour-packed crispy crunch with true homestyle appearance. These scrumptious fillets offer excellent plate coverage and presentation, and are Cold Plate/Retherm compatible.

Product Last Saved Date: 04 June 2025



## Nutrition Facts

Servings per container  
**Serving Size** Per 1 fillet (98 g)

Amount Per Serving	
<b>Calories</b>	<b>240</b>
	% Daily Value*
<b>Total Fat</b> 15 g	<b>20%</b>
Saturated Fat 1 g	<b>5%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>%</b>
<b>Sodium</b> 440 mg	<b>19%</b>
<b>Total Carbohydrates</b> 16 g	<b>%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes Added Sugars	<b>%</b>
<b>Protein</b> 10 g	
Vitamin D	<b>%</b>
Calcium 10 mg	<b>1%</b>
Iron 1 mg	<b>6%</b>
Potassium 200 mg	<b>4%</b>

\* 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
6056	10061763060561	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
4.94 KGM			Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
38.6 CMT	24.6 CMT	15 CMT	0.0142 MTQ	13x11	540 Days	

### Ingredients :

Alaskan pollock, Canola oil, Flour (wheat, corn), Water, Toasted wheat crumbs, Modified corn starch, Salt, Baking powder, Spices, Guar flour. Contains: Alaskan pollock (fish), Wheat.

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):		
Eggs - NI	Milk - NI	Soy - NI
Fish - NI	Wheat - NI	TreeNuts - NI
Peanuts - NI	Crustacean - NI	Sesame - NI

### Prep & Cooking Suggestions:

KEEP FROZEN UNTIL USED. DO NOT REFREEZE IF THAWED. DEEP FRY: IMMERSE 1-4 FROZEN FILLETS IN PREHEATED 350°F (180°C) OIL FOR 7 ½ TO 8 ½ MIN. LET STAND FOR 2 MIN BEFORE SERVING. DO NOT OVERLOAD FRYER, DRAIN ON PAPER TOWEL AND SERVE. FORCED AIR CONVECTION OVEN: PLACE A SINGLE LAYER OF FROZEN FILLETS ON A SHALLOW BAKING PAN IN PREHEATED 425°F (220°C) OVEN FOR 18 MIN OR UNTIL DONE. OVEN: PLACE A SINGLE LAYER OF FROZEN FILLETS ON A SHALLOW BAKING PAN IN PREHEATED 450°F/230°C OVEN FOR 18 MIN OR UNTIL DONE. FOR EVEN BROWNING, TURN AFTER 10 MIN. COLD PLATE/MEAL DELIVERY SYSTEM COMPATIBLE.

### Serving Suggestions:

These Battercrisp fillets are excellent on a Hoagie roll topped with sliced fresh tomatoes and lettuce, or as a Fish and Chips entrée with a side of coleslaw. Serve with hand-cut fries.

### Species / Scientific Name:

### Claims & Child Nutrition:

BAP Certified:  
MSC Certified: Yes  
Has CN Statement: No  
CN Statement:



Printed on 31 July 2025  
Powered by Syndigo LLC - <http://www.syndigo.com>