

## 4 oz Breaded Haddock Rectangles, CN

Quick and easy to prepare, these tender portions combine moist, flaky fish with a uniquely delicious breading. Available in a wide range of shapes and species.



er container	
1 Rectan	gle
23	30
% Dally '	Value
	13%
g	8%
g	14%
	14%
20 g	7%
	2%
Added Sugars	0 %
	0%
	0%
	6%
	6%

Product Specifications:									
Code GTII		N Pa		ck Typ		pe Of Catch			
10001310 100735380			013108 1 X 10 LBR		Wild				
Brand				GPC Description					
High Liner Foodservice			Fish – Prepared/Processed (Frozen)						
Gross Weight Net Weight		Country of Origin		n Ko	sher	Gluten Free			
11 LBR 10.0 LBR		0.0 LBR	USA		Ŷ	′es	No		
Shipping Information									
Length	Wid	th	Height	Volume	TIxHI	Shelf L	ife s	Storage Temp	
15.8 INH	7.8 II	١Н	8.6 INH	0.6 FTQ	15x5	18	(	0 FAH / 0 FAH	
Ingradients:									

#### Ingredients:

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67.0% HADDOCK; 33.0% BATTER AND BREADING: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED YELLOW CORN FLOUR (CORN FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS 2% OR LESS OF: CORN STARCH, WATER, SALT, DEXTROSE, YEAST, CELLULOSE GUM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), EXTRACTIVE OF ANNATTO AND PAPRIKA (COLOR), NATURAL FLAVORS. PREFRIED IN CANOLA, COTTONSEED, AND/OR SOYBEAN OIL. CONTAINS: FISH (HADDOCK), WHEAT

Ilergens(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				

### Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN:

TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12- 14 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 18-

# Serving Suggestions:

ENTREE

### Species / Scientific Name: Haddock

#### **Claims & Child Nutrition:**

BAP Certified : MSC Certified : Has CN Statement : CN Statement :





Information subject to change without notice at the discretion of High Liner Foods (USA)

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CN Information :					
CN Statement :	2M				
Suggested Bid :					
Meat/Meat Alternative :	SIZE (67.0%) COOKED WT. (78% YIELD) 2.00 oz	4.00 oz RAW INPUT WEIGHT 2.6800 oz 2.090 oz MEAT EQUIVALENT (1)			
WholeGrain Credit Calculation :	N/A				

### Label Copy

\*Please note - label for bid proposes only per USDA Document# SP11v2 CACFP10SFSSP13-2015 - Label copied with watermark is acceptable documentation for administrative review - the original labels on cartons received will not have a watermark.

HIGH LINER FOODSERVICE	Oven Ready Breaded Haddock Rectangles	10001310 ്	CN C	LD NUTRITION MEAL CN
INDIVIDUALLY QUICK FROZEN KEP FROZEN DO NOT REFREEZE 2562237 Guine EST. # 002	4 oz CMCCCCC WYCH Bas control of the series	CORN FLOUR (CORN FLOUR, NIACIN, REDUCED IRON, TAINS 2% OR LESS OF: WATER, SALT, DEXTROSE, ODIUM BICARBONATE, MONOCALCIUM PHOSPHATE),	BISCLAMER: This product contain creditable is solved on the dust source of the solved on the dust the solved on the solved on the solved the solved on the solved on the solved solved on the solved o	s. Additional grains requirements. From an MSC certified sustainable fishery. www.mcc.org set 6000000000000000000000000000000000000

High Liner Bid Desk Contact and Specification Verification

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