

# 11 oz Brewer's Choice® Battered Haddock,

Our Brewer's Choice® battered haddock makes for a truly authentic menu application for beer taste with the beer.



<b>Nutrition Facts</b>			
	1 Fillet		
nount Per Serving	620		
٩	6 Daily Value		
iotal Fat 27 g	35%		
Saturated Fat 4.5 g	21%		
<i>Tran</i> s Fat 0 g			
tholesterol 105 mg	35%		
odium 1420 mg	62%		
otal Carbohydrate 52 g	19%		
Dietary Fiber 2 g	5%		
Total Sugars 1 g			
Includes 0 g Added Sugars	1 %		
Protein 37 g			
itamin D .9 mg	4%		
alcium 40 mg	2%		
on 1.1 mg	6%		
otassium 610 mg	15%		

Code	e	GTIN		Pack 1		Тур	Type Of Catch	
100016	62	10073538016628		1 X 20 LBR			Wild	
Brand				GPC Description				
Icelandic			Fish – Prepared/Processed (Frozen)					
Gross Weight Net Weight		Country of Origin		Kosh	er	Gluten Free		
22 LB	R	20 LBR	U	SA	No		No	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf Life	ife Storage Tem		
-								

#### Ingredients:

HADDOCK, BLEACHED WHEAT FLOUR, VEGETABLE OIL (CANOLA, COTTONSEED, SOYBEAN, AND/OR SUNFLOWER), BEER (WATER, MALTED BARLEY, HIGH MALTOSE SYRUP, HOPS, CARAMEL), YELLOW CORN FLOUR, WATER, CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, SUGAR, SALT, SPICE, WHITE CORN FLOUR, NATURAL FLAVORS, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE). CONTAINS: FISH (HADDOCK), WHEAT

llergens(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:

Cook from frozen.

DEEP FRY: Preheat fryer to 350°F. Fry for about 7 minutes.

BAKE: Place frozen fillets on a lightly oiled sheet pan.

CONVECTION OVEN: Preheat oven to 400°F. Bake for about 15 minutes.

### Serving Suggestions:

This huge battered haddock is skinless and perfect for the center of the plate to be sure to fill you up!

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

**Species / Scientific Name:** 

Haddock

BAP Certified : MSC Certified : Has CN Statement :

Yes No







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