

2 oz Pub Style Battered Cod Fillets

Pub Style Battered Seafood is all about the robust flavor of a classic English style batter. Our natural cut fillets are a menu must for baskets, fish n' chips, sandwiches and more – it's pub style without the beer.



Nutrition Facts Serving Size: 112 GR Household Serving Size: ABOUT 2 Number of Servings per Package: 40 Amount Per Serving Calories 140 Calories from Fat: 40 Per Serving % Daily Value* Total Fat 4.5 a 7% Saturated Fat 0.5 g 3% Trans Fat 0 g Cholesterol 35 mg 12% Sodium 300 mg 13% 4% Total Carbohydrate 12 g Dietary Fiber 4% 1 g 0 g Sugars Protein 13 a Per Srv Per Srv Vitamin A 0% Vitamin C 0% Calcium 0% 2% Iron *Percent Daily Values are based on a 2,000 calorie diet.Your daily values may be higher or lower depending on your calorie needs. Calories 2,000 2,500 Total Fat Less than 65g 80g Sat. Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g **Dietary Fiber** 25g 30g Calories per gram Protein 4 Fat 9 Carbohydrate 4

Product Specifications:

Code	Code GTI		N Pac		ck	T	ype Of Catch		
100217	21782 000791492		217822	1 X 1	1 X 10 LB		Wild		
	Brai	nd	GPC Description						
Icelandic Seafood			Fish – Prepared/Processed (Frozen)						
Gross Weight		Net Weight		Country of Origin		K	osher	Gluten Free	
11 LBR		10 LBR		USA			No		
Shipping Information									
Length	Width		Height	Volume	TIxHI	Shelf	Life	Storage Temp	
15.8125	7.81	25	8.625	0.6166	15x5	547 N	lone	-15 FA / -14 FA	

Ingredients :

Cod, water, enriched bleached wheat flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), wheat flour, modified food starch, yellow corn flour, enriched wheat flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, whey, natural flavor, autolyzed yeast extract, yeast, dextrose, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), dried garlic, spices, yellow 5, yellow 6. Fried in soybean oil. CONTAINS FISH (COD), MILK, WHEAT.

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 360°F and fry for 5-7 minutes. TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 425°F and bake for 18-20 minutes. CONVENTIONAL OVEN: Preheat oven to 450°F and bake for about 23 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.

Serving Suggestions:	Allergens(C='Contains' MC='May Contain	Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):			
ENTREE	Eggs - NI	Milk - NI			
	Soy - NI	Wheat - NI			
	Fish - NI	Crustacean - NI			
	Nuts - NI	TreeNuts - NI			
	Peanuts - NI				
Claims & Child Nutrition:	Species / Scientific Name:				

Cod

BAP Certified :	
MSC Certified :	
Has CN Statement :	No