

# HealthyBake AK Pollock 4 oz.

portion control, easy preparation



## **Nutrition Facts**

Serving Size: 112 GR

Household Serving Size: 1 piece Servings Per Container: 40

Amount Per Serving				
Calories 110 Calories from Fat: 20				
	Per Serving	% Daily Value*		
Total Fat	2 g	3%		
Saturated Fat	1 g	5%		
Trans Fat	0 g			
Cholesterol	50 mg	17%		
Sodium	370 mg	15%		
Total Carbohydrate	6 g	2%		
Dietary Fiber	0 g	0%		
Sugars	0 g			
Protein	16 g			

	Per Srv		Per Srv 0%	
Vitamin A	0%	Vitamin C		
Calcium	0%	Iron	4%	

\*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 Carbohyo	Irate	300g	375g
Dietary Fibe	er	25g	30g
Calories per gram		Medice (EXXIII)	
Fat 9	Carbohydrat	e 4	Protein 4

#### **Product Specifications:**

Code	GTIN	Units/Case	Unit/Measure	Serving/Case
1089148	10035493891481			40

	Brand	GPC Description
7,000	FPI	Fish - Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11 LB	10 LB	USA	No	

Shipping Information						
Length	Width	Height	Volume	TixHi	Shelf Life	Storage Temp
14.25 IN	12 IN	6 IN	0.594 CF	11x7	547 Days	-15 FA / -14 FA

#### Ingredients:

75% ALASKA POLLOCK, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE); 13% COATING: WATER, PARTIALLY HYDROGENATED SOYBEAN OIL, MODIFIED CORN STARCH, SOY LECITHIN, NATURAL AND ARTIFICIAL BUTTER FLAVORS, BETA CAROTENE(FOR COLOR). 12% BREADER: ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, CHEDDAR CHESSE (MILK, CHEESE CULTURES, SALT, ENZYMES), BLUE CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), SUGAR, DEXTROSE, ONION POWDER, YEAST, NONFAT MILK SOLIDS, YELLOW CORN FLOUR, DISODIUM PHOSPHATE, SOYBEAN OIL, PAPRIKA (FOR COLOR), ANNATTO (FOR COLOR), NATURAL FLAVOR, SPICE, CALCIUM PROPIONATE (AS A PRESERVATIVE), YELLOW 5, YELLOW 6.

### Prep & Cooking Suggestions:

CONVECTION OVEN: BAKE BREADED SIDE UP IN PREHEATED 425°F OVEN FOR 14-16 MINUTES OR UNTIL BREADING IS CRISP.; CONVECTION OVEN IS THE PREFERRED COOKING METHOD.; CONVENTIONAL OVEN: BAKE BREADED SIDE UP IN PREHEATED 475°F OVEN FOR 14-16 MINUTES OR UNTIL CENTERS OF FILLETS FLAKE; EASILY. FOR ADDED CRISPNESS, BROIL DURING LAST 4 MINUTES

#### Serving Suggestions:

Ideal paired with your favorite signature sauce or side. Perfect as center of plate, sandwich or salad features.

#### Claims:

BAP Certified:

MSC Certified:

AHG Certified:

# **CN Information:**

Has CN Statement: No

1= 2-25 meat, Ogrzin

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Yes

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