

Breaded Cod Fillet 3 oz.

White, flaky cod is topped with a crunchy, oriental style custom crumb coating that holds its own as a sandwich, basket or platter item.



Nutrition Facts

Serving Size: 84 GR

Household Serving Size: 1 piece Servings Per Container: 40

Calories 100		Calories from Fat: 10
And What I was a work a sale	Per Serving	% Daily Value*
Total Fat	1 g	2%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	20 mg	7%
Sodium	260 mg	11%
Total Carbohydrate	13 g	4%
Dietary Fiber	1 g	0%
Sugars	3 g	
Protein	11 g	

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

*Percent Daily Values are based on a 2,000 calorie diet. Your

	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	drate	300g	375g
Dietary Fib	er	25g	30g

Product Specifications:

Code	GTIN	Units/Case	Unit/Measure	Serving/Case
1029649	10035493296491			40

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

Gross Weight Net Weight		Country of Origin	Kosher	Gluten Free
11.508 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:

COD, WATER, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BLEACHED WHEAT FLOUR, YELLOW CORN FLOUR, SALT, SOYBEAN OIL, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SUGAR, NONFAT MILK, YEAST, NATURAL FLAVORS, DOUGH CONDITIONERS (ASCORBIC ACID, L-CYSTEINE MONOHYDROCHLORIDE, EGG, GUAR GUM, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE).

Prep & Cooking Suggestions :

COOK IN FROZEN STATE. DO NOT THAW. DEEP FRY AT 360°F FOR 4-6 MINUTES OR UNTIL GOLDEN BROWN.

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

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