



078612 - Mrs. Friday's Craft Beer Battered Pollock, 2-3 oz.

With craft beer popularity on the rise, over 45% of Americans are ordering more craft beer away from home than 3 years ago*. We hand-fillet 100% natural, chemical free, pollock and coat them with a crisp, thick batter featuring Samuel Adams® Boston Lager**. Add this new back-of-house beer battered fish to your menu and save on labor cost. * Source: Technomics, 2017 **Samuel Adams® Boston Lager is a registered trademark of The Boston Beer Company.

Brand: Mrs. Friday's



Nutrition Facts

47 servings per container

Serving size 5 Ounces (5oz)

Amount per serving

Calories 220

% Daily Value*

Total Fat 5g 6%

Saturated Fat 1g 6%

Trans Fat 0g

Cholesterol 45mg 16%

Sodium 950mg 41%

Total Carbohydrate 29g 10%

Dietary Fiber 0g 2%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 15g

Vitamin D 0mcg 0% • Calcium 15mg 2%

Iron 2mg 6% • Potassium 280mg 6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

Alaska Pollock, Bleached Wheat Flour, Water, Samuel Adams® Boston Lager (Water, Malted Barley, Hops, Yeast), Modified Corn Starch, Cottonseed And/Or Soybean Oil, Yellow Corn Flour, Wheat Starch, Salt, Tapioca Dextrin, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Flavor (Contains Barley), White Corn Flour, Sugar, Maltodextrin, Natural Flavors (Contains Barley), Soybean Oil (As a Processing Aid), Spices (Including Celery Seed), Guar Gum, Garlic Powder, Onion Powder, Spices. Contains: Fish (Pollock), Wheat.

Product Specifications

GTIN	00041338786129	Case Gross Weight	11 LB
UPC		Case Net Weight	10 LB
Pack Size	4 / 2.5LB	Case L,W,H	15.82 IN, 9.82 IN, 6.07 IN
		Cube	0.55 CF
Tie x High	12 x 7		

Preparation and Cooking

Keep frozen until ready to use. Do not refreeze. Cook to an internal temperature of 165°F. Appliances may vary. Deep Fryer: Heat oil to 350°F. Add fillets shaking basket occasionally to prevent from adhering. Fry for approximately 4.5 to 5 minutes or until golden brown. Convection Oven: Preheat 375°F. Place fillets on baking sheet and cook for approximately 12 to 14 minutes or until fillets are crisp.

Serving Suggestions

- Signature, pub-inspired entrées• Authentic fish & chips• Fish sandwiches, wraps• Fish tacos• Fish Fry

Packaging and Storage

Keep Frozen

Allergens

CONTAINS:

Fish or Fish Derivatives, Wheat or Wheat Derivatives

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives

Barcode

Case Barcode



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