WG Breaded Pollock Portions

TRIDENT CN PIECE SIZE: 3 OZ ITEM # 418317

Whole Grain Breaded, Wild Caught Pollock, Rectangle Shaped, Lightly Seasoned, Par-Fried, Oven Ready, Child Nutritional Product.

AS PACKAGED:



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Date Code Format: JULIAN

Country of Origin: MADE IN THE USA FROM US AND IMPORTED INGREDIENTS

Method of Production: Excluded - 7CFR60.105(b) Coating % Target**: 35% Case Pack: 1/10.00 LB Portion Size Target**: 3 OZ

Case Net Wt.: 10.00 lb (4.54 kg) ** Plus or Minus variation natural to the production process
Case Gross Wt.: 11.50 lb (5.22 kg) Shelf Life: 24 Months-FROZEN

Package UPC: Inner (in)

Case GTIN: 0 00 28029 18317 7 Master (in) L 15.00 W 9.94 H 6.25

Case Cube (cu.ft.) 0.54 Pallet Ti/Hi: 12 / 7

Ingredients

64.2% FISH (ALASKA POLLOCK) 35.8% BATTER & BREADING (WHOLE WHEAT FLOUR, VEGETABLE OIL [SOYBEAN AND/OR CANOLA], ENRICHED WHEAT FLOUR [FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, CONTAINS 2% OR LESS OF: YELLOW CORN FLOUR, WHEAT GLUTEN, SALT, SUGAR, IODIZED SALT, YEAST, WHOLE YELLOW CORN FLOUR, SOY FLOUR, DEXTROSE, LEAVENING [BAKING SODA, SODIUM ALUMINUM PHOSPHATE], MONO AND DIGLYCERIDES, EXTRACTIVES OF PAPRIKA, SPICE EXTRACT, SPICE. CONTAINS FISH (ALASKA POLLOCK), WHEAT, SOY

Handling and Preparation

Keep Frozen at 0 °F or Below. Designed to cook from frozen.

Cooking Instructions:* KEEP FROZEN UNTIL READY TO COOK. Thawing is not recommended – cook from frozen.

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Convection oven: Preheat to 400 °F. Place frozen product on lightly greased baking sheet, cook for 13 to 15 minutes until crisp. Turn product halfway through bake time for best results.

Conventional oven: Preheat to 425 °F. Place frozen product on lightly greased baking sheet, cook for 18 to 20 minutes until crisp. Turn product halfway through bake time for best results.

Microwave cooking is not recommended.

* Cooking times and temperatures may vary substantially. Internal temperature should be at least 165 °F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

FSQA Manager

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Nutritional information is calculated. Data is based on laboratory analysis, information from ingredient suppliers, and USDA Standard Reference values. This information is believed to be accurate, but no warranty is implied.



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