

Item Specification Sheet

Item: #116741 Haddock Fillet

Order Unit: PACKAGE | Price Unit: PACKAGE | Weight Type: NET WEIGHT

Item Information

Description: All seafood is produced in a facility that compies with current Good Manufacturing Practices and operates under a progrma of proper sanitation standard operating procedures (SSOP's). In Compliance with US Food and Drug Administraction and the National Marine Fisheries Service Regulation 21 CFR Part 123, Approved Hazard Analysis Critical Control Point Plans (HACCP), "Fair Packaging and Labeling Act", and the "Country of Origin and Method of Production" labeling Law.

Characteristics: Individaully skin packed Trays. Wild Caught, Country of Origin: USA.

Specifications

Pieces Per Package: 2-3 Package Weight: 10 OZ.

Shelf Life: KEEP FROZEN 2 years from production date

Ingredients

Haddock

ALERGINS: FISH

Cooking Instructions

Raw, Not sushi grade. Must be fully cooked. COOKING INSTRUCTIONS BAKE OR BROIL

To Thaw: Remove fillets from vacuum wrap. Place fillets in bowl of cool water until completely thawed or place in refrigerator for 24 hours until thawed.

Simple Preparation Instructions: For best taste and texture, bake or broil the haddock fillets.

Bake: Preheat oven to about 425°F. Place fillet in lightly oiled shallow baking dish. Season with salt, pepper, and butter or margarine. Bake 6 to 10 minutes per inch of thickness of fillet until it is opaque throughout.

Pan Fry: Fry a single layer of fillets in a skillet with hot oil at 350°F until golden brown or until fish flakes easily. Transfer to a plate lined with paper towels to drain, and serve immediately.

Broil: Preheat broiler. If desired, season fish with salt, pepper and lemon juice. Place pan containing fish 4 to 5 inches from heat and broil 6 to 10 minutes per inch of thickness of fillet. Test flaking at thickest part of fillet.

CAUTION: Contents will be hot. Heating times are approximate. They will vary due to the make, model and temperature calibration of your stove or oven.

Product Images & Nutritional Information

Amount Per Serving	(113g)
Calories	<u>80</u>
% Dai	ily Values*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 240mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 19g	38%
Vitamin D 0.5mcg	2%
Calcium 12mg	0%
Iron 0.2mg	2%
Potassium 320mg	6%
"The % Daily Value (DV) tells you how much a nutri serving of food contributes to a daily diet. 2,000 cal day is used for general nutrition advice.	



