

# **Item Specification Sheet**

Item: #116747 Tilapia Fillets

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. Farm Raised, Country of Origin: China

#### **Specifications**

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

Shelf Life: KEEP FROZEN: 2 Years from the production date

#### **Ingredients**

Tilapia

**ALERGINS: FISH** 

#### **Cooking Instructions**

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.

To Bake: Preheat oven to 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.

To 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.

To 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 plate lined with paper towels to drain, and serve immediately.

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

## **Product Images & Nutritional Information**

Nutrition Fac	ts 113g)
Amount Per Serving Calories	<u>85</u>
Total Fat 2g	y Values* 3%
Saturated Fat 0.5g Trans Fat 0g	3%
Cholesterol 55mg Sodium 270mg	18% 12%
Total Carbohydrate 0g Dietary Fiber 0g Total Sugars 0g	0% 0%
Includes 0g Added Sugars  Protein 15g	0% 30%
Vitamin D 0mcg	0%
Calcium 9mg Iron 0.4mg	0% 2%
Potassium 340mg  *The % Daily Value (DV) tells you how much a nutrie serving of food contributes to a daily diet. 2,000 calc day is used for general nutrition advice.	



