

# MLWKEE STYL BRD Perch Filet 1z



## PRODUCT DESCRIPTION

Sweet and tender Perch fillets are enhanced with our Milwaukee Style breading, a blend of twelve herbs and spices. Perfect for center of plate, sandwich or combo platters. Our Milwaukee Style Breaded Perch offers a generous portion at an economical price.

Dilgard Item #  
05901

Vendor Item #  
10026436

## INGREDIENTS

PERCH, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MONOSODIUM GLUTAMATE, SALT, SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, SPICES, DEFATTED SOY FLOUR, EGGS, SOYBEAN OIL, NONFAT MILK, WHEY, MONOCALCIUM PHOSPHATE. FRIED IN SOYBEAN OIL

*Serving  
Suggestions:*

## Storage/Shelf Life

18 months if stored at 0°F or below in original packaging.

Great basket item!

## Packaging Qty

1, 10 lb

## Piece Count

NA

## Product Benefits

- Quick and easy - no thawing necessary.
- No prep labor needed, simply heat and serve.
- Maintain flavor and crisp texture under heat lamps and in chafing dishes, so they can be served anywhere your customers are.
- Convenient packaging.
- Kick-off the meal with big profits.

## Preparation

DEEP FRY FROZEN AT 360° F FOR 2 - 3 MINUTES.

CONVECTION OVEN: BAKE FROM FROZEN STATE IN PRE-HEATED 400° F OVEN FOR APPROXIMATELY 6 1/2 - 7 1/2 MINUTES.

CONVENTIONAL OVEN: BAKE FROM FROZEN STATE IN PRE-HEATED 425° FOVEN FOR APPROXIMATELY 8-9 MINUTES.

FOR A CRISPIER TEXTURE, COAT COOKING PAN AND TOP OF PRODUCT WITH A COOKING SPRAY BEFORE BAKING. ADJUST COOKING TIME DEPENDING UPON PRODUCT'S NATURAL THICKNESS AND APPLIANCE CHARACTERISTICS.

