

Guinness Btrd Cod Tender 1-2z



PRODUCT DESCRIPTION

Guinness Battered Cod Tender 1-2 oz

Dilgard Item #
05817

Vendor Item #
10026730

INGREDIENTS

COD, WATER, WHEAT FLOUR, MODIFIED CORN STARCH, YELLOW CORN FLOUR, GUINNESS BEER (WATER, MALTED BARLEY, BARLEY, ROAST BARLEY, HOPS, YEAST), BLEACHED WHEAT FLOUR, SALT, SUGAR, BARLEY MALT EXTRACT, YEAST EXTRACT, ONION POWDER, GARLIC POWDER, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), MALTODEXTRIN, FLAVOR [MIXED TRIGLYCERIDES, GELATIN, NATURAL FLAVORING, SILICON DIOXIDE, CARBOXYMETHYLCELLULOSE, SODIUM BENZOATE (PRESERVATIVE), GUM ACACIA], DEXTROSE, GUM ARABIC, SPICES, VEGETABLE OIL (SOYBEAN AND SUNFLOWER), PROPYLENE GLYCOL, NATURAL FLAVOR, FERMENTED WHEAT PROTEIN, METHYLCELLULOSE, NATURAL EXTRACTIVES OF PAPRIKA AND BLACK PEPPER, SOY LECITHIN, DATEM. FRIED IN SOYBEAN OIL.

Storage/Shelf Life

547 days -15°F to -14°F

Packaging Qty

1, 10 lb

Piece Count

Approximately 40 servings per case

Product Benefits

Appeals to GuinnessA stout enthusiasts and afirst-timersa alike. Fully prepared, simply fry in minutes from frozen a no skilled labor required. Individually quick-frozen to give you better control over your inventory and minimize waste. No beer or specialty ingredients needed. Consistent flavor, quality and appearance every time you serve!

Preparation

Baking - Convection Oven: 400F 10-12 min. Conventional Oven: 425F 14-16 min.
Deep Fry: 350F 3A-4 min.

Serving Suggestions:

Authentic GUINNESSA battered Cod Tenders fried to a golden brown and served with creamy, tartar dipping sauce and lemon wedge for extra kick. GUINNESSA battered Cod Tenders served with a baby pea-shoots, English peas and pear tomato salad and a side of malt vinegar aioli.

