

GLDN Ale Beer BTR Pollock 3z



PRODUCT DESCRIPTION

Wild Caught, Natural Alaska Pollock Fillets Prepared in an Exclusive Beer Batter, Par-Fried, Oven Ready

Dilgard Item #
06143

Vendor Item #
418446

INGREDIENTS

POLLOCK, WHEAT FLOUR, WATER, MODIFIED CORN STARCH, WHITE CORN FLOUR, BEER (WATER, MALTED BARLEY, YEAST, HOPS), CONTAINS 2% OR LESS OF: PARTIALLY HYDROGENATED SOYBEAN AND COTTONSEED OIL, SALT, CORN STARCH, RICE FLOUR, SUGAR, NATURAL FLAVORS, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), HYDROGENATED SOYBEAN AND COTTONSEED OIL, SPICES, EXTRACTIVES OF CARROT, MALTODEXTRIN, GUAR GUM, EXTRACTIVES OF TURMERIC. PARFRIED IN SOYBEAN AND/OR CANOLA OIL

Storage/Shelf Life

24 months Frozen

Packaging Qty

1, 10 lb

Piece Count

About 53 pieces per case

Product Benefits

REAL BEER BATTER. LIGHT-GOLDEN COLOR, CRISP BITE & AUTHENTIC FLAVOR. CAREFULLY PORTION CONTROLLED. MORE PRECISE PORTION SIZES AND CONSISTENT PRESENTATION. STAYS CRISP OVER TIME. EXCELLENT PERFORMANCE EVEN WITH EXTENDED HOLDING TIMES. HAND-BATTERED APPEARANCE. HAND-CUT FILLETS WITH CRISPY, TEXTURED COATING

Preparation

Keep Frozen until ready to use.

Deep Fryer - preheat oil to 360° F (182° C). Fry for 5 to 7 minutes or until product is golden brown. Shake baskets occasionally to prevent from adhering.

Convection Oven - preheat to 400° f (204° c). Place product on baking sheet and cook for 12 to 14 minutes or until product is crisp. Turn product halfway through bake time for best results. Conventional Oven - preheat to 425° F (218° C). Place product on baking sheet and cook for 15 to 18 minutes or until product is crisp. Turn product halfway through bake time for best results.

* cooking times and temperatures may vary substantially. Internal temperature should be at least 145° F (63° C).

We strive to produce a fully “boneless” product. As with all fish, however, occasional bones may still be present

Serving Suggestions:

Serve as fish and chips entree with fries on the side. Use your favorite dipping sauce. Crispy fish wrap, fish fry platter, fish tacos, appetizers.

