

## Beer Battered Cod Fillets, 3 oz.

3 oz. Portion Size is Perfect for Grab 'N Go

Beer Battered Cod Fillets are made from 100% skinless, boneless North Atlantic cod fillets. Delicately coated with a premium ale batter, our Beer Battered Cod Fillets are a tasty addition to your menu. These 3 oz. fillets are frozen and ready to cook.

Beer Battered Cod Fillets feature Broaster's premium ale batter for a light crispy taste in the style of English fish & chips. Pair with Potato Wedges for the perfect meal!



3 oz. Beer Battered Cod Fillet

### Specifications

Product Number  
96391

Case Pack  
4/2.5 lb. bags

Avg. Portion Size  
3 oz.

Avg. Portions/Case  
53

### Cooking Times at 360°F

Broaster Pressure Fryer  
5 - 6 min.

Broaster Ventless Fryer  
5 - 6 min.

### Menu Ideas

3-Pc. Combo Meal with a side  
Appetizer Platter

### Recipe Ideas

Cod Fillet Sandwich  
Fish & Chips Basket

Broaster Foods products are available from your local Authorized Broaster Distributor or your favorite Broadline Supplier.

# Product Fact Sheet | Beer Battered Cod Fillet 3 oz.

## Product Details

- Item Description  
Premium cod battered in a beer coating
- Product Number  
96391
- UPC  
0692595963918
- GTIN  
00692595963918
- Brand  
Broaster Foods®
- Serving Size  
1 piece
- Servings per Case  
53
- Shelf Life  
12 months
- Allergens  
Wheat, Fish
- Kosher  
No
- HALAL  
No

## Packaging Details

- Inner Pack Type  
Bag
- Inner Packs per Case  
4/2.5 lb. bags
- Gross Weight  
11 lbs.
- Net Weight  
10 lbs.
- Case Cube  
0.54
- Hi  
7
- Ti  
12
- Case Length  
15.818 in.
- Case Width  
9.818 in.
- Case Height  
6.074 in.

## Ingredients

Cod, Bleached Wheat Flour, Water, Samuel Adams® Boston Lager (water, malted barley, hops, yeast), Modified Corn Starch, Cottonseed And/Or Soybean Oil, Yellow Corn Flour, Wheat Starch, Salt, Tapioca Dextrin, Leavening (sodium bicarbonate, sodium acid pyrophosphate), Natural Flavors, White Corn Flour, Sugar, Maltodextrin, Natural Flavors (contains barley), Spices, Guar Gum, Garlic Powder, Onion Powder, Spices.

## Preparation

KEEP FROZEN

Broaster Pressure Fryer:

Cook from frozen state at 360° F (182° C) for 5 to 6 minutes.

Broaster Ventless Fryer or Open Fryer:

Cook from frozen state at 360° F (182° C) for 5 to 6 minutes.

FOR SAFETY, MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165°F AS MEASURE BY USE OF A THERMOMETER

## Nutrition Facts

Servings per Container 53

**Serving Size (1 Piece) (3.0 oz)**

Amount per serving

**Calories 130**

% Daily Value\*

<b>Total Fat</b> 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
<b>Cholesterol</b> 20mg	7%
<b>Sodium</b> 550mg	24%
<b>Total Carbohydrate</b> 18g	6%
Dietary Fiber 0g	1%
Total Sugars 0g	
Includes 0g Added Sugars	1%
<b>Protein</b> 9g	
Vitamin D 0mcg	0%
Calcium 15mg	1%
Iron 0mg	3%
Potassium 170mg	4%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All nutritional values based on cooking in a Broaster Pressure Fryer with Canola Oil.

