ALASKAN POLLOCK REDI CUTS™

TRIDENT

PIECE SIZE: .36 OZ

ITEM #

424913

-Made from once-frozen, untreated Wild Alaskan Pollock fillet block-Deep-skinned for whiter fillets-Significant savings on labor costs & prep time-One of the most abundant and sustainable seafood species in the world-Serve seafood where you never could before

AS PACKAGED:

Nutrition Facts Serving Size 4 oz. (113g) Servings Per Container about 40 Amount Per Serving	Visit us @ www.tride e-mail: Sales@trider Phone: 206-7	ntseafoods.com	Tride		
Calories 80 Calories from Fat 0 % Daily Value*			Tride		
Total Fat 0g 0%					
Saturated Fat 0g 0%			SE/	AFOODS	
Trans Fat 0g					
Cholesterol 70mg 23%					
Sodium 180mg 8%					
Total Carbohydrate 0g 0%					
Dietary Fiber 0g 0%					
Sugars 0g	Date Code Format:	JULIAN			
Protein 19g					
Vitamin A 0% • Vitamin C 0%	Country of Origin:	PRODUCT OF USA			
Calcium 2% • Iron 2%	Method of Production:	WILD	Coating % Target**:	0%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower	Case Pack:	1/10.00 LB	Portion Size Target**:	10 GM	
depending on your calorie needs: Calories: 2,000 2,500	Case Net Wt.:	10.00 lb (4.54 kg)	•	** Plus or Minus variation natural to the production process	
Total Fat Less than 65g 80g Saturated Fat Less than 20g 25g	Case Gross Wt.:	11.20 lb (5.08 kg)	Shelf Life:	12 Months-FROZEN	
Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg	Package UPC:	(C,	Inner (in)		
Total Carbohydrate300g375gDietary Fiber25g30g	Case GTIN:	0 00 28029 24913 2	Master (in)	L 15.00 W 9.94 H 6.25	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Case Cube (cu.ft.)	0.54	Pallet Ti/Hi:	12 / 7	

Ingredients

Alaska Pollock. Contains Fish (Alaska Pollock).

Handling and Preparation

COOK FROM FROZEN.

Heat skillet to medium-high (400°F) and add oil to cover bottom of pan. Cook for about 4-6 minutes while turning to ensure even cooking throughout. *Cooking times and temperatures may vary substantially. Internal temperature should be at least 165°F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

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Printed Date: 08/26/2017



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