



SAMBA

# 11618 - Cod Taco Yuengling Beer Battered 2.6 Oz



High Liner Foodservice Yuengling Battered Cod Taco Portions add the uniquely robust flavor of this renowned lager to the batter to enhance any taco application. Cut from premium wild caught Cod, portions perfectly shaped and sized for soft or hard tacos, with ample room for Pico, peppers, veggies or whatever you choose. They're simple to prepare, and easily cook to a light, malty Yuengling flavored crispness and moist, flaky white fish bite. A decidedly different item in the fish taco category you'll want as a staple on your menu.



## \* Benefits

## Nutrition Facts

Servings per Container 31  
Serving size 2Portions(146g)

Amount per serving  
**Calories 280**

	% Daily Value*
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 40mg	<b>13%</b>
<b>Sodium</b> 900mg	<b>39%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 18g	
Vitamin D 0.6mcg	<b>3%</b>
Calcium 0mg	<b>0%</b>
Iron 0.7mg	<b>4%</b>
Potassium 330mg	<b>7%</b>

\* 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.

## Ingredients

COD, VEGETABLE OIL (CANOLA, COTTONSEED, SOYBEAN, AND/OR SUNFLOWER), ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BEER (MALTED BARLEY, WATER, HOPS, YEAST), YELLOW CORN FLOUR, WHEAT FLOUR, WATER, CONTAINS 2% OR LESS OF: SALT, MALTODEXTRIN, MODIFIED CORN STARCH, YEAST EXTRACT, WHITE CORN FLOUR, FERMENTED WHEAT PROTEIN, NATURAL FLAVORS, SUGAR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), ONION POWDER, SPICES, HIGH AMYLOSE CORN AND TAPIOCA STARCH, GARLIC POWDER.  
CONTAINS: FISH (COD), WHEAT

## Allergens

### Contains:



### Free From:



## Handling Suggestions

Keep Frozen

## Serving Suggestions

Ideal for fish taco entres as well as taco salads. Pairs perfectly with a variety of traditional or your own complementary taco fillings, sauces or dressings.

## Prep & Cooking Suggestions

COOKING INSTRUCTIONS FROM FROZEN:  
TO DEEP FRY: Preheat fryer to 350F and fry for 4-4 minutes.  
TO BAKE: Place frozen portions on a lightly oiled baking pan.

CONVECTION OVEN: Preheat oven to 400F and bake for 12-15 minutes.  
CONVENTIONAL OVEN: Preheat oven to 425F and bake for 15-18 minutes.  
NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155F MINIMUM.

## Product Specifications

Brand	Manufacturer
SAMBA	High Liner Foods (USA) Incorporated

MFG #	SPC #	GTIN	Pack	Pack Desc.
10026405	11618	10073538264050	1	1 / 10.0 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.81in	7.81in	8.63in	0.62ft3	15x5	540DAYS	-10°F / 0°F



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## Nutrition Analysis - By Serving

Calories	280	Total Fat	12g	Sodium	900mg
Protein	18	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	23g	Saturated Fat	2g	Iron	0.7mg
Sugars	1g	Added Sugars	0g	Potassium	330mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(IU)		Vitamin D	0.6mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

