

SEA BEST

213308 - **T/O Red Snapper Fillets 8 10 Oz**



Sea Best Snapper has a mild, sweet flavor that works well with many sauces and flavor profiles. This fish delivers a medium to firm texture that holds up well for various applications, and finishes remarkably moist and flaky.



Benefits

Ingredients	A Allergens
Snapper	Contains:
	May Contain:
	Free From: O eggs O milk peanuts sesame soy of tree nuts b wheat

Nutrition Facts

Servings per Container 40 40Z (113g) Serving size

Amount per serving Calories

110

1%

10%

% Dai	ly Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 23g	_
Vitamin D 11.4mcg	57%
Calcium 36mg	3%

^{*} 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.

Handling Suggestions

Keep frozen. Do not refreeze.

Serving Suggestions

Serve with sides like rice pilaf, quinoa salad, roasted potatoes or sauted vegetables for a center-of-the-plate approach. Or you can also serve this fish in entres such as fish tacos, sandwiches, salads, wraps, soups and stews, stir-fry, curry, pasta, and any other dish as a delicious alternative to beef, chicken and pork.

Prep & Cooking Suggestions

This fish tastes delicious baked, sauted or breaded and fried. Serve with sides, or in salads and sandwiches. Cook to an internal temperature of 145F.

Product Specifications

Brand	Manufacturer
SEA BEST	GREAT AMERICAN SEAFOOD

Iron 0.2mg

Potassium 470mg

MFG #	SPC#	GTIN	Pack	Pack Desc.
6301001	213308	00075391002872	0	1/10#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12lb	10lb	IDN		

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
18in	10in	6in	0.63ft3	10x5	0DAYS	0°F / 32°F	





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Nutrition Analysis - By Serving

Calories	110	Total Fat	1.5g	Sodium	70mg
Protein	23	Trans Fats	0g	Calcium	36mg
Total Carbohydrates	0g	Saturated Fat	0g	Iron	0.2mg
Sugars	0g	Added Sugars	0g	Potassium	470mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(IU)•	36	Vitamin D	11.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	1.8mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	<u> </u>	Nitrates	

Additional Images













