

# Product Specification

## Beer Battered Flathead



**Product Name:** Beer Battered Flathead Fillets

**Product Code:** 1969

**Brand:** Pacific West

**Product Description:** Frozen Raw Skinless, deboned natural Flathead fillet. coated in a traditional beer flavoured batter. Product is par fry with RSPO palm oil.

**Finished Product Attributes and Data Physical Parameter**  
**Size:** 30-70g per piece

**Meat Content:** 65% average

**Packing:** 3Kg Carton

**Appearance:** White fish coated with a golden battered coating. Produced from natural fish fillet, size and shape may vary.



### Nutritional Information

Serving per pack: Approx 20 Serving size 150g		Ave. Qty per 150g	Ave. Qty per 100g
Energy		1194kJ (285Cal)	796kJ (190Cal)
Protein		20.4g	13.6g
Fat	Total	14.1g	9.4g
	Saturated	6.6g	4.4g
Carbohydrate	Total	19.4g	12.9g
	Sugars	2.1g	1.4g
Sodium		396mg	264mg

### Ingredient Listing:

South American Flathead (*Percophis brasiliensis*) (65%)(**Fish**), Coating [**Wheat** Flour, Water, Palm Oil, Thickener (1404), Salt, Raising Agents (450, 500), Flavour Enhancer (621), Sugar, Rice Flour, **Milk** Powder, Beer Flavour].

**Allergy Advice:** *Contains Fish, Wheat (Gluten), Milk.*  
*May contain traces of Crustaceans, Eggs, Soybeans.*

### Disclaimer:

- Although care is taken to remove bones from this product, the occasional bone may still be found.
- Product produced in natural fillet so may vary in size and shape.

### Country of Origin:

Packed in Malaysia from local and imported ingredients.

**Disclaimer:** Although the information and recommendations on this document are presented in good faith and believed to be correct, Pacific West Foods makes no representations or warranties to the completeness or accuracy of the information.

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**Cooking Instruction:** *(All cooking appliances vary in performances; these are guidelines only)*

**Deep Fry:**

Cook from frozen. Preheat oil to 180°C. Deep fry frozen fish for approximately 4 - 5 minutes or until golden brown. Drain well before serving.

**Conventional Oven:**

Preheat oven to 220°C. Place frozen fish on a pre-heated baking rack and bake for approximately 12 -14 minutes, turning over halfway through cooking. Allow to rest for one minute prior to serving.

**Manufacturer HACCP or Food Safety Programmes:**

Food Safety Programmes: HACCP- 3rd Party Audit Organization: Ministry of Health Malaysia

Food Safety Programmes: British Retail Consortium (BRC) Technical Standard - 3rd Party Audit Organization: National Britannia Certification

**Shelf Life:**

24 months from the date of manufacture provided it has been maintained under storage and transport conditions laid out in this specification.

**Handling, Storage and Distribution:**

The finished product must be stored at or below -18°C. Do not refreeze.

**Master:** 3KG Carton.

**Outer Dimensions:** 19.5cm **W** x 39.3cm **L** x 13.5cm **H**

**Cartons per Layer:** 18 **No of Layers:** 8 **Pallet:** 144

Product	Outer Barcode
1969 Beer Battered Flathead	19323015005081