

Haddock



Our approach to creating a premium grade Haddock is to place high importance on proper protective glaze percentage and temperature control during transport and cold storage. This helps to prevent freezer burn and the yellowing of the product while it is in transport and cold storage.

Moisture level control is also key in producing quality Haddock, and it is a focal point of ours as well. Haddock is most commonly breaded/battered and fried, baked, or broiled. It's mild flavor and flaky texture are its signature attributes, and this is why it is a favorite of U.S. seafood consumers.



Serving Suggestion

Scientific Name: **Melanogrammus Aeglefinus**

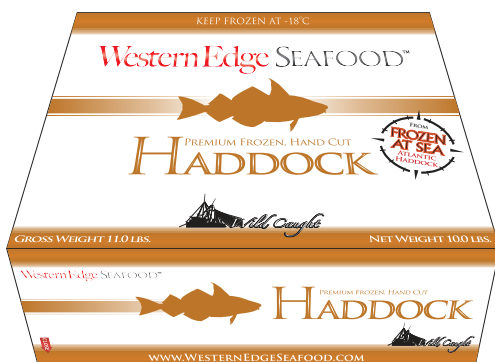
Country of Origin: **China**

Season: **March-November**

Taste: **Mild**

Texture: **Flaky**

Processing Method: **Minimal STPP (For Moisture Retention)**



AVAILABLE SIZES

	<u>Bulk</u>	<u>IVP</u>
4oz. Loins	✓	
6oz. Loins	✓	
8oz. Loins	✓	
10oz. Loins	✓	
4-6oz. Fillets	✓	
6-8oz. Fillets	✓	
8-10oz. Fillets	✓	
10-12oz. Fillets	✓	
2-2.5oz. Portions	✓	



The Fish People

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