



# Wild Caught Pollock

## Spec Sheet



### UPC Codes

**Product Description:** Wild Caught Frozen Skinless Boneless Pollock Fillets

**Species:** *Gadus Chalcogrammus*

**Processing Method:** Natural, Standard STPP (Under 88+/-1% Hydration)

**Ingredients:** Pollock, Sodium Tripolyphosphate (For moisture retention)

**Allergens:** Fish (Pollock)

**Shelf Life/Best By Date:** 24 Months Frozen from Production Date

**Storage Instructions:** Keep Frozen at -18°C or Below

**Handling/Receiving Instructions:** Keep Frozen at -5° to -10° F

**Country Of Origin:** China (Processed), U.S., Canada, Russia (Caught)

**Brand Name:** Western Edge Seafood™ Silver Label

**Available Sizes:** 2-4oz., 4-6oz., 6-8oz.

**Pack:** Individually Quick Frozen (IQF/Bulk)

**Master:** 4x10lb in 40lb Masters

**10lb Case Dimensions:** 15.75"W x 10.5"D x 4"H - 661.5 cubic inches

**40lb Case Dimensions:** 22"W x 16.325"D x 9"H - 3,232.35 cubic inches

**Gross Weight:** 48.7 Lbs. (Includes Master Case), Net Weight 40 Lbs. (No Case)

**Pallet Tie/High:** 5 Tie / 8 High (1600lbs)



2-4OZ. 10LB INNER MASTER



2-4OZ. 40LB OUTER MASTER



4-6OZ. 10LB INNER MASTER



4-6OZ. 40LB OUTER MASTER



6-8OZ. 10LB INNER MASTER



6-8OZ. 40LB OUTER MASTER

### Nutritional Facts

Nutrition Facts	
40 servings per container	
<b>Serving size</b>	<b>4oz (113g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>63</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	<b>0%</b>
<b>Cholesterol</b> 52mg	<b>17%</b>
<b>Sodium</b> 376mg	<b>16%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 14g	
Vitamin D 9 IU	2%
Calcium 17mg	2%
Iron 0.25mg	1%
Potassium 181mg	5%

\* 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.

### Master Carton



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LET'S TALK FISH.