

CHANNEL FISH
PROCESSING
— PRIVATE LABEL —

CAESAR CROUTON SCALLOPS

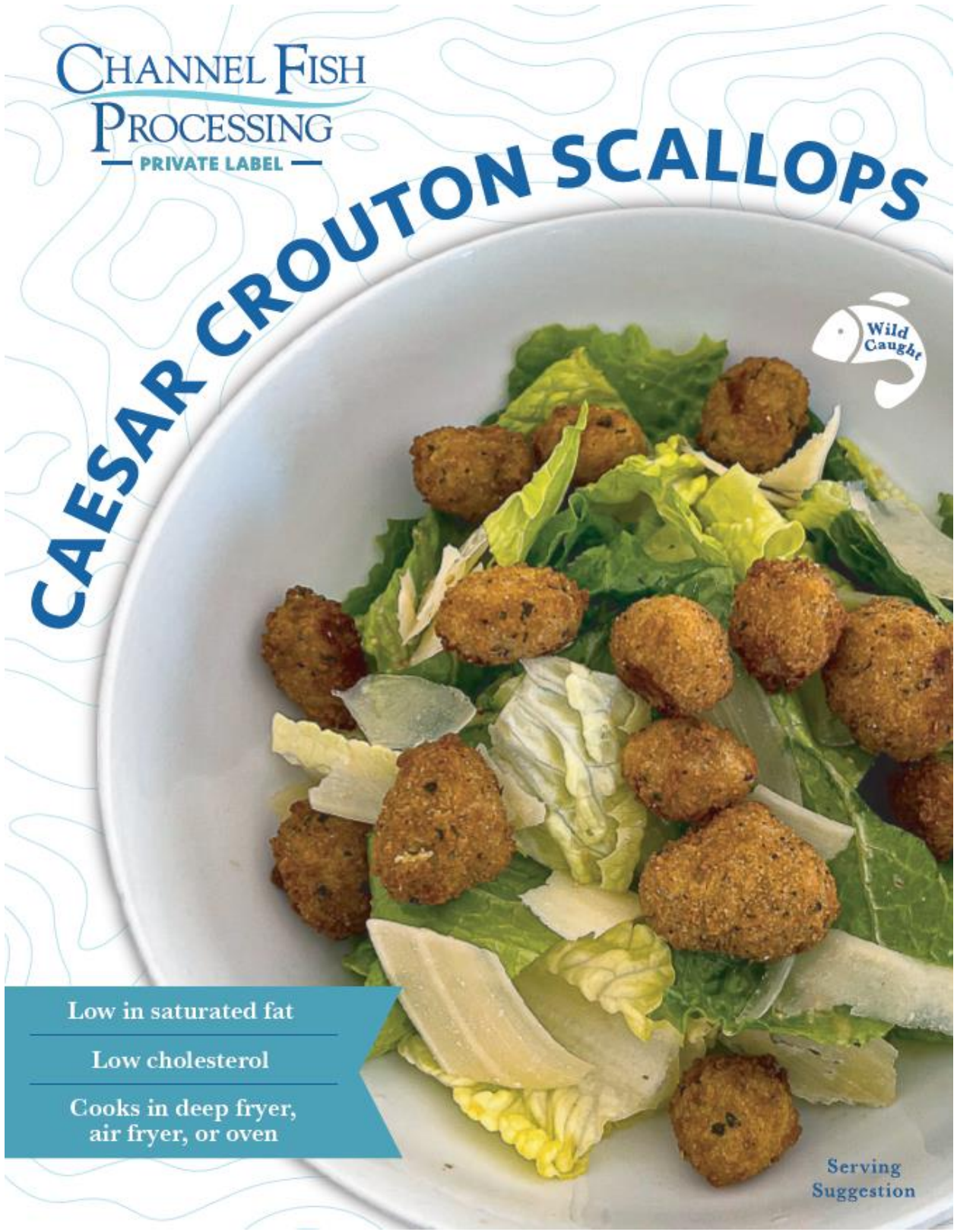


Low in saturated fat

Low cholesterol

Cooks in deep fryer,
air fryer, or oven

Serving
Suggestion



CAESAR CROUTON SCALLOPS

Nutrition Facts	
about 40 servings per container	
Serving Size	4 oz (113g)
Amount Per Serving	
Calories	200
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 810mg	35%
Total Carbohydrate 20g	7%
Dietary Fiber <1g	2%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 1mg	4%
Potassium 183mg	4%

* 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.



Your favorite buttery, Italian-herb seasoned flavor profile, now even more delicious as a crunchy coating for delectable scallops. Whether featuring on top of a simple salad or enjoying a whole order on its own, these Caesar Crouton Scallops elevate the universal appeal of Caesar flavor to a whole new level.

LOW IN SATURATED FAT

LOW CHOLESTEROL

COOKS IN AIR FRYER, OVEN, OR DEEP FRYER

PROCESSED IN THE USA

AVAILABLE IN A 10 LB. BOX OR A RETAIL-READY SIZE

COOKING INSTRUCTIONS

DO NOT REFREEZE



AIR FRY AT 390°F FOR 5-6 MINUTES OR UNTIL 155°F INTERNALLY.



OVEN BAKE AT 425°F FOR 8-9 MINUTES OR UNTIL 155°F INTERNALLY.



DEEP FRY AT 350°F FOR 2-3 MINUTES OR UNTIL 155°F INTERNALLY.

ABOUT US

Channel Fish Processing (CFP) is a large-scale, family-owned seafood manufacturer of a selection of fresh and frozen seafood products. We can produce a full variety of breaded fish using a range of fine to coarse crumbs, encrusted coatings, and items featuring glazes and sauces, made to your retail or foodservice pack size specifications. We can vacuum pack, skin pack, and provide IQF product.

Our facility, built in 2018, is FDA, USDC, and USDA certified, and we conduct several SQF audits annually. CFP has also achieved an AA Grade BRC rating. CFP can also produce chicken, beef, pork, and vegetable items given its USDA accreditation. Our experienced R&D team is available to turn your product concepts into saleable items.

We pride ourselves as a private label supplier that provides superior customer service. With the benefit of over 78 years of experience in fresh fish and value-added battered and breaded systems, we make it easy for customers to deliver excellent seafood. Fresh, frozen, value-added—we are your seafood source!

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