

CHANNEL FISH
PROCESSING
— PRIVATE LABEL —



SWEET HEAT

CORNMEAL CRUNCH

Serving
Suggestion



NORTH ATLANTIC POLLOCK

Low in saturated fat

Cooks in air fryer, oven,
or deep fryer

SWEET HEAT CORNMEAL CRUNCH NORTH ATLANTIC POLLOCK

Nutrition Facts

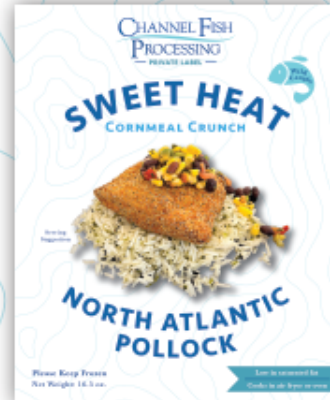
about 3.5 servings per container
Serving Size 1 piece (142g)

Amount Per Serving
Calories 270

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 620mg	27%
Total Carbohydrate 24g	9%
Dietary Fiber <1g	2%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 14g	
Vitamin D 1mcg	4%
Calcium 69mg	6%
Iron 1mg	4%
Potassium 363mg	6%

* 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.

When honey sriracha meets elote, magic happens. Sweet Heat Cornmeal Crunch North Atlantic Pollock is sweet and spicy with a little smoke and a hearty corn crunch. In addition to delighting your senses, you can feel good about making a sustainable choice when you enjoy North Atlantic Pollock.



LOW IN SATURATED FAT

COOKS IN AIR FRYER, OVEN, OR DEEP FRYER

PROCESSED IN THE USA

AVAILABLE IN BULK, BAG, OR BAG IN BOX

COOKING INSTRUCTIONS

DO NOT REFREEZE



**AIR FRY AT 390°F FOR
12-15 MINUTES OR UNTIL
155°F INTERNALLY.**



**OVEN BAKE AT 425°F
FOR 20-24 MINUTES OR
UNTIL 155°F INTERNALLY.**



**DEEP FRY AT 350°F
FOR 7-9 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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