## Twin Oaks

## PRODUCT SPECIFICATIONS

| 5-6 Oz. Swai Fillet Split <br> Hand-Breaded Style |  |
| :--- | :--- |
| Brand | TwIN OAKS FARMS |
| Species | Pangasianodon hypophthalmus |
| Country of Origin | Product of Vietnam <br> Processed in USA |
| Method of Catch | Farm-Raised |
| Product Code | 8090 |
| Average Piece Size | 3 oz. |

## PREPARATION

## Cook from Frozen

Deep Fryer - Preheat Oil to $350^{\circ}$ F. Deep Fry (from frozen state) 5-7 minutes until product floats and/or reaches internal temperature of $150^{\circ} \mathrm{F}$. Cooking times may vary due to equipment.

## STORAGE

STORE FROZEN ( $0^{\circ}$ F) UNTIL READY TO COOK. Thawing of product is not recommended. Shelf Life: 180 days


## Homemade

 Taste Made Simple| PACKAGING |  |
| :--- | :--- |
| UPC | $0-94922-03435-9$ |
| Pack | 15 lb. IQF |
| Net Wt. | $15 \mathrm{lbs} .(6.80 \mathrm{~kg})$ |
| Gross Wt. | $16.95 \mathrm{lbs} .(7.70 \mathrm{~kg})$ |
| Case Cube | 0.625 cubic ft. |
| Case <br> Dimensions | Length $15.5^{\prime \prime}$ <br> Width $11.375^{\prime \prime}$ <br> Height $6.125^{\prime \prime}$ |
| Pallet | $10 \times 10$ |


| NUTRITION FACTS |  |
| :---: | :---: |
| 60 servings per container Serving Size | 4 oz. (112g) |
| Amount per Serving Calories | 100 |
|  | \% Daily Value * |
| Total Fat 1 g | 1\% |
| Saturated Fat 0g | 0\% |
| Trans Fat 0g |  |
| Cholesterol 45 mg | 15\% |
| Sodium 630 mg | 27\% |
| Total Carbohydrate 9g | 3\% |
| Dietary Fiber 0g | 0\% |
| Total Sugars 1 g |  |
| Includes Og Added Sugars | 0\% |
| Protein 15g |  |
| Vitamin D Omcg | 0\% |
| Calcium 10mg | 0\% |
| Iron Omg | 0\% |
| Potassium 269mg | 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. |  |

## INGREDIENTS

Swai, Breading (Yellow Corn Meal, Wheat Flour, Salt, Spices, Natural

Flavor, Garlic Powder, Onion Powder, Maltodextrin, Citric Acid) Contains: Fish (Swai), Wheat, Flour

## COMPLIANCE

Product shall be processed, packaged and inspected under conditions that meet or exceed all requirements of 9 CFR Part $530 \& 530.1$ FSIS inspection, the Fair Packaging and Labeling Act, 21 CFR Part 123 HACCP requirements, and all other Federal, State, and Local regulations as applicable. The finished product, at the time of delivery, shall be in compliance with the same requirements and shall conform to these specifications.

