

PUBHOUSE® GOLDEN ALE BEER-BATTERED SEAFOOD

Haddock, Shrimp, Cod, Pollock



- MADE WITH REAL BEER BATTER
- STAYS CRISP FOR LONGER HOLDING TIMES
- WIDE RANGE OF SPECIES AND PORTION SIZES





PUBHOUSE® GOLDEN ALE BEER-BATTERED SEAFOOD

Made with real beer batter, your patrons will feel right at home with our delicious Pubhouse® Golden Ale Beer-Battered Seafood products. Available in various sizes of Pollock, Cod, Haddock, and tail-off Shrimp, you'll appreciate the care we've taken in creating these premium seafood products – especially the handmade appearance, the light crunch, the real beer flavor, and the precise portion control. Try serving with French fries, in a fish taco, on a bun, or with your favorite dipping sauce.



FEATURES & BENEFITS

MADE WITH REAL BEER BATTER

LIGHT-GOLDEN COLOR, CRISP BITE & AUTHENTIC FLAVOR

CAREFULLY PORTION CONTROLLED

PRECISE PORTION SIZES AND CONSISTENT PRESENTATION

STAYS CRISP OVER TIME

EXCELLENT PERFORMANCE EVEN WITH EXTENDED HOLDING TIMES

HAND-BATTERED APPEARANCE

HAND-CUT FILLETS WITH CRISPY, TEXTURED COATING



SPECIES INFORMATION

HADDOCK

Haddock is a premium Atlantic species preferred by many whitefish aficionados. Snow white, firm, and sweet, its delicate flavor and meaty texture adds intrigue and variety to any menu.

WHITE SHRIMP

One of the most popular shrimp species in the world, Vannamei white shrimp has a clean, mild flavor and firm texture that works well in our Golden Ale beer batter.

PACIFIC COD

Cod is a large, lean whitefish with a sweet flavor, delicate texture, and a large melt-in-your-mouth flake. This popular species is well suited for a wide variety of menu applications.

POLLOCK

A cousin to Cod, Pollock has lean and snowy-white flesh, a delicate texture, and mild flavor. It is one of the most abundant & sustainable seafood species in the world.

PUBHOUSE® GOLDEN ALE PACK INFORMATION

ITEM #	DESCRIPTION	PACK SIZE	APPROX. PIECES PER CASE	GTIN #
	COD			
418440	PUBHOUSE GOLDEN ALE BEER BATTERED COD 2 OZ	2/5 LB.	71-91	0 00 28029 18440 2
418441	PUBHOUSE GOLDEN ALE BEER BATTERED COD 3 OZ	2/5 LB.	49-58	0 00 28029 18441 9
418442	PUBHOUSE GOLDEN ALE BEER BATTERED COD 4 OZ	2/5 LB.	37-43	0 00 28029 18442 6
418443	PUBHOUSE GOLDEN ALE BEER BATTERED COD 6 OZ	1/10 LB.	25-28	0 00 28029 18443 3
418444	PUBHOUSE GOLDEN ALE BEER BATTERED COD 8 OZ	1/10 LB.	19-21	0 00 28029 18444 0
	POLLOCK			
418445	PUBHOUSE GOLDEN ALE BEER BATTERED POLLOCK 2 OZ	2/5 LB.	71-91	0 00 28029 18445 7
418446	PUBHOUSE GOLDEN ALE BEER BATTERED POLLOCK 3 OZ	2/5 LB.	49-58	0 00 28029 18446 4
418447	PUBHOUSE GOLDEN ALE BEER BATTERED POLLOCK 8 OZ	1/10 LB.	19-21	0 00 28029 18447 1
	HADDOCK			
418448	PUBHOUSE GOLDEN ALE BEER BATTERED HADDOCK 2 OZ	2/5 LB.	71-91	0 00 28029 18448 8
418449	PUBHOUSE GOLDEN ALE BEER BATTERED HADDOCK 4 OZ	2/5 LB.	37-43	0 00 28029 18449 5
418450	PUBHOUSE GOLDEN ALE BEER BATTERED HADDOCK 6 OZ	1/10 LB.	25-28	0 00 28029 18450 1
418451	PUBHOUSE GOLDEN ALE BEER BATTERED HADDOCK 8.5 OZ	1/10 LB.	18-20	0 00 28029 18451 8
418452	PUBHOUSE GOLDEN ALE BEER BATTERED HADDOCK 10 OZ	1/10 LB.	15-17	0 00 28029 18452 5
	SHRIMP			
418453	PUBHOUSE GOLDEN ALE BEER BATTERED SHRIMP 31-35 CT	2/5 LB.	260-300	0 00 28029 18453 2

10LB CASE DIMENSIONS: 15" L X 9.94" W X 6.55" D GROSS WEIGHT: 11.2 LB. CUBE: .54 TI HI: 12 X 7

COOKING AND HANDLING INSTRUCTIONS

Keep frozen until ready to use. Cook to an internal temperature of 145° F. Cooking times vary with equipment, load, and fillet thickness; adjust as needed.

METHOD	TEMP.	2 oz.	3 oz.	Cod	Haddock	Cod	Haddock	Cod	Pollock	Haddock	Haddock	Shrimp
		MINUTES										
Deep Fry	360° F	4-5	5-7	6-8	7-8	7-8	7-8	9-11	8-9	8-9	9-11	2-3

Heat oil to 360° F. Add frozen product, shaking basket occasionally to prevent adhesion.

Conventional Oven	425° F	16-18	15-18	18-21	18-21	22-25	20-23	22-25	20-23	22-25	23-26	13-16
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Preheat to 425° F. Place frozen product on baking sheet. For best results, turn product over halfway through cooking time.

Cook until crisp and golden brown.

Convection Oven	400° F	13-16	12-14	13-16	13-16	19-22	17-20	14-17	13-16	14-17	18-21	8-11
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Preheat to 400° F. Place frozen product on baking sheet. For best results, turn product over halfway through cooking time.

Cook until crisp and golden brown.

We strive to produce a fully “boneless” product. As with all fish, however, occasional bones may still be present.

Nutrition Facts	PubHouse Cod 2 oz. size	PubHouse Cod 3 oz. size	PubHouse Cod 4 oz. size	PubHouse Cod 6 oz. size	PubHouse Cod 8 oz. size	PubHouse Haddock 2 oz. size	PubHouse Haddock 4 oz. size
Serving Size	2 pieces (113g/4 oz)	1 piece (85 g/3 oz)	1 piece (113 g/4 oz)	1 piece (170 g/6 oz)	1 piece (227 g/8 oz)	2 pieces (113g/4 oz)	1 piece (113 g/4 oz)
Amount Per Serving							
Calories	220	170	220	330	440	230	230
Calories from Fat	90	70	90	140	180	90	90
	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	10g 15%	8g 12%	10g 15%	15g 23%	21g 32%	11g 17%	11g 17%
Saturated Fat	2.5g 13%	2g 10%	2.5g 13%	4g 20%	5g 25%	2.5g 13%	2.5g 13%
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	30mg 10%	20mg 7%	30mg 10%	45mg 15%	60mg 20%	35mg 12%	35mg 12%
Sodium	680mg 28%	510mg 21%	680mg 28%	1020mg 43%	1360mg 57%	650mg 27%	650mg 27%
Total Carbohydrate	20g 7%	15g 5%	20g 7%	30g 10%	40g 13%	20g 7%	20g 7%
Dietary Fiber	1g 4%	0g 0%	0g 0%	1g 4%	1g 4%	0g 0%	0g 0%
Sugars	1g	0g	1g	1g	1g	1g	1g
Protein	12g	9g	13g	19g	25g	13g	13g
Vitamin A • Vitamin C	0% • 0%	0% • 0%	0% • 0%	0% • 0%	0% • 0%	0% • 0%	0% • 0%
Calcium • Iron	2% • 15%	2% • 10%	2% • 15%	4% • 20%	4% • 30%	4% • 20%	4% • 20%

*Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Facts	PubHouse Haddock 6 oz. size	PubHouse Haddock 8.5 oz. size	PubHouse Haddock 10 oz. size	PubHouse Pollock 2 oz. size	PubHouse Pollock 3 oz. size	PubHouse Pollock 8 oz. size	PubHouse Shrimp 31-35 count
Serving Size	1 piece (170 g/6 oz)	1 piece (241 g/8.5 oz)	1 piece (284 g/10 oz)	2 pieces (113 g/4 oz)	1 piece (85 g/3 oz)	1 piece (227 g/8 oz)	7 pieces (112 g/4 oz)
Amount Per Serving							
Calories	350	490	580	220	170	440	220
Calories from Fat	140	200	240	90	70	180	90
	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	16g 25%	23g 35%	27g 42%	10g 15%	8g 12%	21g 32%	10g 15%
Saturated Fat	4g 20%	6g 30%	7g 35%	2.5g 13%	2g 10%	5g 25%	2.5g 13%
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	55mg 18%	75mg 25%	90mg 30%	40mg 13%	30mg 10%	75mg 25%	100mg 33%
Sodium	980mg 41%	1390mg 58%	1640mg 68%	710mg 30%	530mg 22%	1420mg 59%	830mg 35%
Total Carbohydrate	30g 10%	42g 14%	49g 16%	20g 7%	15g 5%	39g 13%	18g 6%
Dietary Fiber	1g 4%	1g 4%	1g 4%	0g 0%	0g 0%	1g 4%	0g 0%
Sugars	1g	1g	1g	1g	0g	1g	0g
Protein	20g	28g	33g	12g	9g	25g	13g
Vitamin A • Vitamin C	2% • 0%	2% • 0%	2% • 0%	0% • 0%	0% • 0%	0% • 0%	0% • 0%
Calcium • Iron	4% • 25%	6% • 40%	8% • 45%	2% • 15%	2% • 10%	4% • 30%	4% • 10%

*Percent Daily Values are based on a 2,000 calorie diet.

PACIFIC COD, WHEAT FLOUR, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), MODIFIED CORN STARCH, WATER, WHITE CORN FLOUR, BEER (WATER, MALTED BARLEY, YEAST, HOPS), CONTAINS 2% OR LESS OF: PALM OIL, SALT, CORN STARCH, RICE FLOUR, SUGAR, NATURAL FLAVOR, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), SPICES, YELLOW CORN FLOUR, EXTRACTIVES OF CARROT, EXTRACTIVES OF TURMERIC, MALTODEXTRIN, GARLIC, GUAR GUM. CONTAINS FISH (PACIFIC COD), WHEAT

HADDOCK, WHEAT FLOUR, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), MODIFIED CORN STARCH, WATER, WHITE CORN FLOUR, BEER (WATER, MALTED BARLEY, YEAST, HOPS), CONTAINS 2% OR LESS OF: PALM OIL, SALT, CORN STARCH, RICE FLOUR, SUGAR, NATURAL FLAVOR, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), SPICES, YELLOW CORN FLOUR, EXTRACTIVES OF CARROT, EXTRACTIVES OF TURMERIC, MALTODEXTRIN, GARLIC, GUAR GUM. CONTAINS FISH (HADDOCK), WHEAT

POLLOCK, WHEAT FLOUR, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), MODIFIED CORN STARCH, WATER, WHITE CORN FLOUR, BEER (WATER, MALTED BARLEY, YEAST, HOPS), CONTAINS 2% OR LESS OF: PALM OIL, SALT, CORN STARCH, RICE FLOUR, SUGAR, NATURAL FLAVOR, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), SPICES, YELLOW CORN FLOUR, EXTRACTIVES OF CARROT, EXTRACTIVES OF TURMERIC, MALTODEXTRIN, GARLIC, GUAR GUM. CONTAINS: FISH (POLLOCK), WHEAT

SHRIMP, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), WHEAT FLOUR, MODIFIED CORN STARCH, BEER (WATER, MALTED BARLEY, YEAST, HOPS), WATER, WHITE CORN FLOUR, CONTAINS 2% OR LESS OF: SALT, PALM OIL, CORN STARCH, RICE FLOUR, NATURAL FLAVOR, SUGAR, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), SPICES, YELLOW CORN FLOUR, EXTRACTIVES OF CARROT, EXTRACTIVES OF TURMERIC, MALTODEXTRIN, GARLIC, GUAR GUM. CONTAINS CRUSTACEAN SHELLFISH (SHRIMP), WHEAT.



5303 SHILSHOLE AVE NW, SEATTLE, WA 98107

(800) 367-6065

(206) 783-3474

FAX: (206) 782-7246

E-MAIL: Sales@TridentSeafoods.com

www.TridentSeafoods.com