



036050 - MRS. FRIDAY'S® BREADED SCALLOPS 40/50 CT.

Our succulent, sweet, untreated scallops are coated in Panko breadcrumbs to deliver a juicy and satisfying taste. Sourced from the purest waters, Mrs. Friday's® scallops are carefully prepared and individually quick frozen to retain their naturally delicious flavor. Sizes for every menu application.

Brand: Mrs. Friday's



Nutrition Facts

60 servings per container

Serving size 112 grams (112g)

Amount per serving
Calories 160

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 20mg 7%

Sodium 620mg 27%

Total Carbohydrate 24g 8%

Dietary Fiber 1g 4%

Soluble Fiber 0

Insoluble Fiber 12g

Total Sugars 1g

Includes g Added Sugars 0%

Protein 10g

Vitamin D 0.56mcg 3% • Calcium 14.2mg 2%

Iron 0.74mg 2% • Potassium 125mg 2%

* 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

Scallops, Bleached Wheat Flour, Water, Contains 2% Or Less of: Modified Corn Starch, Salt, Sugar, Yellow Corn Flour, Dextrose, Hydrolyzed Corn Protein, Xanthan Gum, Guar Gum, Whey, Yeast, Sodium Tripolyphosphate (To Retain Moisture).

Product Specifications

GTIN	10070017360500	Case Gross Weight	17.41 LB
UPC		Case Net Weight	15 LB
Pack Size	6 / 2.5LB	Case L,W,H	15.84 IN, 9.84 IN, 7.11 IN
Shelf Life	365 Days	Cube	0.64 CF
Tie x High	12 x 6		

Preparation and Cooking

INDUSTRIAL FRYER: In deep fryer, heat oil to 350°F. Add scallops, shaking baskets to prevent scallops from adhering. frying for 2 - 2 1/2 minutes. HOME FRYER: 1. In deep fryer or 3-quart saucepan, heat oil to 375°F. Add no more than eight scallops at a time. Separate scallops to prevent them from adhering. frying for 2 1/2-3 minutes. 2. In deep frying pan, heat 1" of oil to 375°F. Place no more than eight scallops in at a time. Cook as directed above, but turn scallops over halfway through cooking. NOTE: The correct oil temperature is very important to insure proper browning. If thermometer is unavailable, test oil temperature by dropping a few pieces of loose breading into the oil. Oil is hot if bread crumbs immediately sizzle and float to top. Always allow oil to reheat before adding additional scallops.

Serving Suggestions

• Lunch or dinner entrées• Appetizers• Sandwiches• Seafood platters• Banquets and catering

Packaging and Storage

Keep Frozen

Allergens

CONTAINS:

Crustaceans or Crustacean Derivatives, Milk or Milk Derivatives, Wheat or Wheat Derivatives

FREE FROM:

Eggs or Egg Derivatives, Fish or Fish Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives

Barcode

Case Barcode



10070017360500