



Shore Mariner Fish Cake 100g

332070

A blend of fish and potato, lightly coated with seasoning and formed into a crispy round patty with a crunchy crumb.

* Suitable for oven baking or frying

* Portion controlled – 100g



Ideal for:

Cafes, restaurants, QSR, clubs, hotels, catering, hospitals, canteens and institutions.

Certifications:

HACCP Certified.

Product Information

Code	Product	Units/Carton	Piece Size
332070	Shore Mariner Fish Cake 100g	2 x 2kg	Approx 100g

Nutrition Information

Servings per pack: 10
Serving size: 100g

	Avg Qty per serving	Avg Qty per 100g
Energy	890 kJ	890 kJ
Protein	8.4 g	8.4 g
Fat -Total	6.7 g	6.7 g
-Saturated	0.6 g	0.6 g
Carbohydrate	28.8 g	28.8 g
Sugars	1.5 g	1.5 g
Sodium	423 mg	423 mg

Ingredients: Fish (28%), Water, Wheat Flour, Potato Flakes (include Preservative (222)), Canola Oil, Salt, Yeast, Sugar, Herb (Parsley), Wheat Gluten, Dextrose, Soy Protein, Hydrolysed Vegetable Protein (Soy), Dehydrated Vegetables (Onion, Garlic), Milk Solids, Spices (Pepper, Celery), Thickeners (1404, 412), Mineral Salts (500, 541, 450), Colours (160b, 160c, 100), Flavouring.

Allergens: Contains Fish, Gluten, Soy and Sulphites.

Product of New Zealand

Cooking Instructions Cook Before Consumption

Method 1 (Preferred preparation method)

Deep Fry: Preheat oil to 180°C, cook for 4 ½ - 6 minutes until golden brown.

Method 2

Pan Fry: Panfry at medium heat for 7 minutes on each side until golden brown.

Method 3

Oven Bake: Preheat oven to 180°C. Bake for 14 minutes until golden brown, turn fish cake half way through.

Storage: Keep frozen at or below -18°C

Frozen Shelf Life: 2 Years from production

Chilled Shelf Life: Not recommended





Shore Mariner Fish Cake 100g

332070

Packaging

Packaging Configuration **2 x 2kg**

Inner:



Packaging Type: Printed Food Grade Plastic Bag

Barcode: 9310389320097

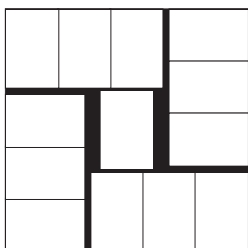
Outer:



Packaging Type: Cardboard Carton

Barcode: 19310389320094

Pallet Configuration



13P1
13 Cartons per layer
7 Layers per pallet
91 Cartons per pallet