

FLOUNDER







Scientific Name:		Pleuronectes aster and Lepidopsetta bilienata		
ORIGIN:		China		
WILD/FARMED:		Wild Caught		
HARVEST METHOD:		Trawl		
FORM/PACK SIZE::		IQF Skinless Boneless Fillets, 1-10lb		
AVAILABILITY:		Year Round		
FRESH/FROZEN:		Frozen		
ALTERNATIVE TO:		Cod, Haddock, Sole		
SUSTAINABILITY RATING:		Best Choice – MSC Certified		
SLADE GORTON CODE	SLADE GORTON CODE Size		GTIN	
PC# 9006	3-5 Oz	073129090061	00073129090061	
PC# 9199	5-8 Oz	073129091990	00073129091990	
PC# 9131	PC# 9131 4 Oz		00073129091310	
PC# 9166 5 Oz		073129091662	00073129091662	
PC# 9201	6 Oz	073129092010	00073129092010	
PC# 9210	7 Oz	073129092102	00073129092102	
PC# 9213 8 Oz		073129092133	00073129092133	



Nutrition Facts

Serving Size 4 oz (113g)

Calories 100	Calo	ries from	Fat 10
		% Dai	ly Value
Total Fat 1g			2%
Saturated Fat	0g		0%
Trans Fat 0g			
Cholesterol 55	5mg		19%
Sodium 90mg			4%
Total Carbohy	/drate	9 Og	0%
Dietary Fiber	0g		0%
Sugars 0g			
Protein 22g			
Vitamin A 0%		Vitami	n C 4%
Calcium 2%		Iron 29	%

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohyd	rate	300g	375g
Dietary Fiber		25g	30g
0 1 1			

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Product Details

Packaging Information						
Pack/Size (lbs)	Gross Weight (lbs)	Net Weight (lbs)	Case Cube (cu ft)	Configuration L x W x H (in)	Configuration TI x HI Pallet	Cases/Pallet
1/10	11	10	0.392	14.5 x 11 x 4.25	10x16	160

Product Performance							
Product Size	Pieces/Pound	Approximate Pieces/Case	Recommended Servings/Case	Shelf Life	Storage Temperature		
3-5 Oz	4	32-53	32-53	18 months	0°F to -20°F		
5-8 Oz	3	20-32	20-32	18 months	0°F to -20°F		
4 Oz	4	40	40	18 months	0°F to -20°F		
5 Oz	3	32	32	18 months	0°F to -20°F		
6 Oz	2	27	27	18 months	0°F to -20°F		
7 Oz	2	23	23-46	18 months	0°F to -20°F		
8 Oz	2	20	20-40	18 months	0°F to -20°F		

Features and Benefits

ICYBAY's Flounder Fillets are guaranteed to be 100% net weight.

Our flounder is wild caught by trawlers, which minimizes bruised flesh seen in other flounders caught with gillnets are comes from a MSC certified sustainable fishery.

Produced and cut to the highest standard with no cartilages, skin patches or split tails. ICYBAY flounder fillets are free of bloodspots, gaping or damage to the flesh.

Skinless boneless. All fat lines are removed resulting in a 100% usable product.

Flounder can be baked, broiled, fried and sautéed.

ICYBAY flounder fillets are conveniently packed in 10 lb. master cases.

Market Segments:

Assisted Living
B&I
Casual Dining
Country Clubs
Cruise lines/Leisure
Fine Dining
Hospitals
Hotels/Resorts/Casino
Nursing/Retirement Home
Recreation Facility/ Sports
Complex



