



Product:

SAND SEATROUT 2LB BAG

AKA:

Bangamary, Sand Seatrout, Weakfish, Corvinata / Macrodon ancylodon

Form:

Beheaded, Gilled, Gutted and Scaled

Origin:

Brazil, Guyana & Surinam

Allergens:

Contains Fish

Ingredients:

Seatrout

Method of Capture:

Nets/ Wild Caught

Pack:

Individually Quick Frozen, 2lb UPC Coded Retail Ready Bag

Flavor Graph:

Mild Medium Full Flavored

Texture Graph:

Delicate Medium Firm

Suggested Cooking Methods:

Baking Broiling Ceviche **Flat Top Frying Grilling** Sashimi **Sautee Soups**

Seasonality:

Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

Storage:

Keep Frozen at -18C or Colder

Shelf Life (frozen): 24 months

Dimensions:

Box: L 15.2" x W 19.3" x H 6.1"

Ti x Hi: 10x11

Bag: L 0.4" x W 8.6" x H 13"

Thawing Instructions:

Remove from bag and thaw under refrigeration for 4-6 hours or place under running water until thawed.

DO NOT leave soaking in water, it will affect the flavor and texture of the fish.



| NETUNO Item # | Size | Avg. Number of Fish per 2lb Bag | GTIN Number | UPC Number |
|---------------|-------|---------------------------------|----------------|--------------|
| 101885 | 3-5oz | 8 | 10857907007802 | 857907007805 |

Nutrition Facts

| | |
|------------------------------|-----------------------|
| 8 servings per container | |
| Serving size | (113g) |
| Amount Per Serving | 120 |
| Calories | 120 |
| | % Daily Value* |
| Total Fat 3.5g | 4% |
| Saturated Fat 1.2g | 6% |
| Trans Fat 0g | |
| Cholesterol 70mg | 23% |
| Sodium 65mg | 3% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 0g | 0% |
| Vitamin D 0.7mcg | 4% |
| Calcium 17mg | 2% |
| Iron 0.4mg | 2% |
| Potassium 390mg | 8% |

*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.

Packed in a HACCP certified and BRC approved plant.



THE GLOBAL LANGUAGE OF BUSINESS



American Culinary Federation
The Standard of Excellence for Chefs

