

Alaskan Halibut Burger

Alaskan Halibut in a Panko-Style Breadcrumbs



- >> SUSTAINABLE ALASKAN HALIBUT
- >> WILD, OCEAN-CAUGHT
- >> COOKS FROM FROZEN IN MINUTES
- >> PRECISE PORTION CONTROL



Alaskan Halibut Burger

Trident Seafoods' Alaskan Halibut Burger is made with all-natural Halibut fillets complimented by a delicately seasoned Japanese Panko-style breadcrumb. A great addition to any menu, try this delicious burger with fries or a fresh green salad and put a new twist on an old favorite! And our wild-caught Halibut is captured sustainably in Alaskan waters, so it's good for you and good for the environment.

You won't have to cross an ocean for these exotic meal ideas — try our Alaskan Halibut Burger instead of chicken for a healthy Halibut Caesar Salad or Crisp Chinese Halibut Salad the whole family will love. Or turn your boring old tacos into zesty Halibut Mexi Tacos! Still hungry? Cut a Halibut Burger into strips and serve in a tortilla for a crispy Halibut Wrap. Maybe a quick lunch to go? Just pour on a dollop of ranch dressing for the tastiest Halibut Ranch Burger you'll ever have, or try the same with teriyaki sauce. Wherever your taste-buds feel like traveling to, our Alaskan Halibut Burger is your passport to flavor!

Features & Benefits

>> SIMPLE TO PREPARE

Cooks from frozen; deep-fry

>> PRECISE PORTION CONTROL

Tight weight specification means consistent cook times and cost control

>> SUSTAINABLE ALASKAN HALIBUT

Made with natural fillets

Species Information

Alaskan Halibut is longline caught and ranges in size from about 10 to 600 lbs. A naturally lean and light fish, Halibut has earned its well-deserved reputation as the world's premium whitefish. Combining sweet, delicate flavor with firm texture and pure, snow white flesh, Alaskan Halibut is a natural fit for a variety of signature dishes and attractive plate presentations.



COOKING & HANDLING INSTRUCTIONS

Keep frozen at 0° F or below until ready to thaw.

DEEP FRYER: Heat oil to 350° F. Add product, shaking baskets occasionally to prevent adhesion. Fry for approximately 3½ to 4 minutes or until product is golden brown.

Cooking times may vary with equipment and load.

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

PACK INFORMATION

ITEM #	DESCRIPTION	PACK SIZE	APPROX. PIECES PER CASE	GTIN #
413653	3.75 oz. Alaskan Halibut Burgers	1/10 lb.	40-44	0 00 28029 13653 1
10 LB. PACK: DIMENSION: (L x W x D) 16.5" L x 10" W x 4.5" H				
		GROSS WEIGHT: 12 lb.	CUBE: .40	TI HI: 10 x 9

INGREDIENTS: Halibut, Bleached Wheat Flour, Water, Food Starch Modified, Yellow Corn Flour, Contains 2% Or Less Of The Following: Enriched Wheat Flour (Flour, Niacin, Ferrrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Nonfat Dry Milk, Egg, Whey, Yeast, Iodized Salt, Sugar, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Sodium Alginate, Soy Flour, Oleoresin, Paprika, Natural Flavor, Tetrasodium Pyrophosphate, Partially Hydrogenated Soybean Oil.
Contains Fish (Halibut)

Nutrition Facts	
Serving Size 1 piece (106g/3.75 oz)	
Amount Per Serving	
Calories	180
Calories from Fat	20
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 350mg	15%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 16g	
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 8%

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



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