



# Sysco of Northern New England

# & Bristol Seafood

## FAS Norwegian Haddock PREMIUM SKILNESS WHITE FILETS

*Bristol FAS Norwegian Haddock fillets are produced at Bristol from the best whole Frozen at Sea Haddock available premium long line boats in Norway. Frozen within 2 hours of harvest, FAS Norwegian Long Line Haddock produces fillets with extended shelf life and much improved texture. Try some today!!*

### SPECIES INFORMATION

Melanogrammus aeglefinus frozen at sea retaining all natural flavors, textures and appearance.

### FEATURES & BENEFITS

- White flesh with naturally better texture.
- Norwegian origins
- Wild caught
- Long line harvest

### SPECIAL HANDLING

Keep refrigerated at 32<sup>0</sup>F and use as soon as possible.

### NUTRITION FACTS

(serving size=100g/3.5oz)  
 Calories... 82  
 Calories from Fat... 6  
 Total Fat... 0.7g  
 Saturated Fat... 0.1g  
 Cholesterol... 43mg  
 Sodium... 54mg  
 Potassium... 413mg  
 Protein... 17.8g

### EASE OF PREPERATION

Keep under constant refrigeration. Bake, broil, fry or steam.

### SIZING & PACKAGING

- 4 to 8 oz, 10 to 16 oz, 14 to 18 oz skinless
- Packed in 10 pound styros
- Custom sizing and packaging available

### MOST IMPORTANTLY

- Excellent New England Distribution Network through Sysco NNE
- Excellent Price Stability
- Extended shelf life through ultra-modern processing techniques and treatments
- Custom packaging, sizing, grading available
- 100% repeat business

