



# Salt & Pepper Squid

Pineapple cut squid lightly seasoned with a salt & pepper batter.

- \* Wild Caught
- \* Natural Pineapple Cut
- \* Retail Ready 1kg Bags



Cafes, restaurants, pubs, clubs and QSR.



Certifications: HACCP Certified.

### **Product Information**

**Nutrition Information** 

Servings per pack: 10

Code		Units/Carton
500515	Salt & Pepper Squid	3 x 1kg (3kg)

### Serving size: 100g Avg Qty per Avg Qty per serving 100g 791 kJ 791 kJ Energy Protein 11.6 g 11.6 g Fat -Total 11.7 g 11.7 g -Saturated 1.3 g 1.3 g Carbohydrate 10.7 g 10.7 g

Ingredients: Squid (63%) (Mollusc), Water, Wheat Flour, Soybean Oil. Starch, Wheat Gluten, Spices, Salt, Corn Flour, Rice Flour, Raising Agents (450,500), Acidity Regulator (450), Sugar, **Egg** White Powder, Antioxidant (300), Dextrose, Yeast Extract, Garlic Powder, Guar Gum.

0.9 g

523 mg

0.9 g

523 mg

Contains Mollusc. Wheat. Gluten and Egg

### Cooking Instructions Cook Before Consumption

Method 1 (Preferred preparation method)

Deep Fry: Preheat oil to 180° and deep fry from frozen for 2-3 minutes until golden brown. Drain any excess oil, allow to cool and serve.

Method 2

Conventional Oven: Preheat oven to 220°C, place frozen squid on tray and bake for 10-15 minutes or until golden brown. Rotate half way through cooking. Allow to cool and serve.

### Method 3

Add frozen squid to the air fryer basket and set the temperature to 200°C for 8-10 minutes or until golden brown. Shake half way through cooking. Allow to cool and

Storage: Keep frozen at or below -18°C

Frozen Shelf Life: 2 Years from production

Chilled Shelf Life: Not recommended







Sugars

Sodium

*Premium Qualily* 





# Salt & Pepper Squid

## **Packaging**

Packaging Configuration 3 x 1kg (3kg)

### Inner:



Packaging Type: Printed Food Grade Plastic Bag

Barcode: 9310389005154

### Outer:

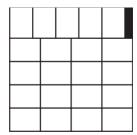


Packaging Type: Printed Cardboard Carton

Barcode: 19310389005151

Dimensions: 290mm(L) x 210mm(W) x 165mm(H)

### **Pallet Configuration**



21B2
21 Cartons per layer
6 Layers per pallet
126 Cartons per pallet