# Item # 7377201 **Sole with Lobster Stuffing**







### GOURMET BAY® SOLE WITH LOBSTER STUFFING

LOBSIER SIUFFING

COOKING INSTRUCTIONS: Preheat conventional oven to 400°F. Place
fish in an oven-safe baking dish in the center of the oven shelf and bake for
30 to 15 minutes until the center is cooked to 165°F and the fish flacks easily
MICROWAF INSTRUCTION of the fish of the fish of the fish of the center and the fish flacks.

MICROWAF INSTRUCTION of the fish flacks assily with a fork. Allow the
product to set for one minute prior to serving.

INGREDIENTS Soft Johns Full field Johns, Rite Cooker Gracifich What Flour
[What Flour, Nickie, Receased from, Thianima Mhoumistan, Riborksto, fishe Assil,
Partially Hydrogenated Soybon on Jiang, High Frustows Corn Symp, Salt, Leavening
(Baking Soft, Calcium Phosphas), Soy Localium (Bamistier), Malted Banty Flour), Water

Brantally Hydrogenated Soybon on Jiane, High Frustows Corn Symp, Salt, Leavening
(Baking Soft, Calcium Phosphas), Soy Localium (Bamistier), Malted Banty Flour), Water

Brantally Hydrogenated Soybon on Jianen Legg White, Sorbond, Syng, Nismani and

Sondiam Tripolyboyahase, Color Added), Onion. Bleached Whater Flour, Celey, Salad

Sondiam Tripolyboyahase, Color Added), Onion. Bleached Whater Flour, Celey, Salad

Sondiam Tripolyboyahase, Color Added), Onion. Bleached Whater Flour, Celey, Salad

ss: Sole, Lobster, Pollock, Wheat, Egg, Milk, S Manufactured & Distributed by Slade Gorton & Co., Inc. 225 Southampton St. Boston, MA 02118

## **Portion Nutrition Facts**

Serving Size 6 oz (170g) Servings Per Container

Amount Per Servi	ng	
Calories 210	Calories from Fat	t 45
	% Daily Va	alue*
Total Fat 5g		8%
Saturated Fat	: 1g	<b>4</b> %
Trans Fat 0g		
Cholesterol 70	Omg 2	4%
Sodium 390mg	g <b>1</b>	6%
Total Carbohy	drate 12g	4%
Dietary Fiber	less than 1g	2%
Sugars 1g		

#### Protein 27g

Vitamin A 2%	•	Vitamin C 4%
Calcium 6%	•	Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	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	300g	375g	
Dietary Fiber		25g	30g
Calories per gra	am:		

Fat 9 • Carbohydrate 4 • Protein 4

## 100 gram

### **Nutrition Facts**

Serving Size (100g) Servings Per Container

Amount Per Serving	
Calories 120 Cal	ories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 40mg	14%
Sodium 230mg	10%
Total Carbohydrat	e 7g <b>2</b> %
Dietary Fiber 0g	0%
Sugars 1g	
Protein 16g	

Vitamin A 2%	•	Vitamin C 2%		
Calcium 4%	•	Iron 4%		

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	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	300g	375g	
Dietary Fiber	25g	30g	
Calories per gra Fat 9 • C	e 4 • Prof	tein 4	

Manufacturer Code #	Be 12 Digits with NO Digits with NO dashes and S dashes and NO spaces) NO spaces)			cies Product Description		Unit Weight	Gross Weight (lbs)	Net Weight (lbs)
7377201	073129737720	00073129737720	Sole	Sole with Lobster Stuffing, 6oz	16-6oz	6	9	6

Manufacturer Code #	Case Cube	Configuration L x W x H	Configuration TI x HI Pallet	Total Case/ Pallet	Farm/Fishery Certification	Allergens	Brand	Available
					Iceland Responsible	Sole, Lobster, Egg,		
7377201	0.692	18.125 x 11 x 6	8 x 7	56	Fisheries	Wheat, Soy	Gourmet Bay	Boston