



053828 - MRS. FRIDAY'S® PANKO BREADED OYSTERS, MEDIUM

Plump, select oysters, chosen for taste and uniformity, are tumble breaded in Japanese Panko breading for a delicious crunch. Individually quick-frozen to seal in their fresh flavor, these Pacific farm-raised oysters are full-flavored for oyster-loving guests.

Brand: Mrs. Friday's



Nutrition Facts

60 servings per container

Serving size 112 grams (112g)

Amount per serving

Calories 230

% Daily Value*

Total Fat 5g 8%

Saturated Fat 2.1g 10.5%

Trans Fat 30g

Polyunsaturated Fat 0g

Monounsaturated Fat 1.5g

Cholesterol 30mg 10%

Sodium 320mg 13%

Total Carbohydrate 34g 11%

Dietary Fiber 3g 12%

Soluble Fiber 0

Insoluble Fiber 4.9g

Total Sugars 0g

Includes g Added Sugars 0%

Protein 9.1g

Vitamin D 6.54mcg 33% • Calcium 0mg 0%

Iron 14.23mg 25% • Potassium 48mg 2%

* 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.

Ingredients

Oysters, Wheat Flour, Modified Corn Starch, Water, Vegetable Oil (Soybean And/Or Corn) Contains 2% Or Less of the Following: Modified Tapioca Starch, Refined Palm Oil, Salt, Dry Yeast, Sugar, Tapioca Starch, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Soy Flour, Distilled Monoglycerides, Onion Powder.

Product Specifications

GTIN	10070017538282	Case Gross Weight	16.70 LB
UPC		Case Net Weight	15 LB
Pack Size	6 / 2.5LB	Case L,W,H	16.80 IN, 13.60 IN, 6.80 IN
Shelf Life	545 Days	Cube	0.90 CF
Tie x High	8 x 8		

Preparation and Cooking

KEEP FROZEN UNTIL READY TO USE. DO NOT REFREEZE. INDUSTRIAL FRYER: In deep fryer, heat oil to 350°F. Add oysters, shaking baskets to prevent oysters from adhering. frying for 3 ½ minutes. HOME FRYER: 1. In deep fryer or 3-quart saucepan, heat oil to 375°F. Add no more than six oysters at a time. Separate oysters to prevent them from adhering. frying for 3 to 3 ½ minutes. 2. In deep frying pan, heat 1" of oil to 375°F. Place no more than three oysters in at a time. Cook as directed above, but turn oysters over halfway through cooking. NOTE: Oil temperature is critical to proper browning. Test temperature with a cooking thermometer or drop a few pieces of breading into the oil. Oil is ready if crumbs sizzle immediately and float. Always allow oil to reheat before cooking more pieces.

Serving Suggestions

- Lunch or dinner entrées • Sandwiches • Seafood platters • Over salads • Serve "on the half shell" with cocktail sauce

Packaging and Storage

Keep Frozen

Allergens

CONTAINS:

Soybeans or Soybean Derivatives, Wheat or Wheat Derivatives

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Treenuts or Treenut Derivatives

Barcode

Case Barcode



10070017538282