



BEER BATTERED ALASKAN COD

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Product Attributes

- Boneless, skinless fillets
- Made from hand-cut, whole muscle fillets
- Wild-caught
- Harvested under Responsible Fisheries Management Platform

Benefits

- Authentic Alaskan Brewing Co. Alaskan White Ale batter is light and not bitter
- Flaky fish and golden-crisp texture give it the look and taste of back-of-house made

Insights

Seafood specified as “wild-caught” appears on 100% more menus than just four years ago. Consumers are demanding more transparency about sourcing and sustainability practices. Alaska is known for its great sustainability practices – this is a great selling feature for this product.

Menu It/Uses

An upscale battered cod with Alaskan white wheat ale; excellent for fish and chips, appetizers and unique fish tacos.

Ingredients

- Key ingredients include:
- Cod
 - Yellow corn flour
 - Alaskan White Ale Beer

Cooking Instructions

Deep fry from frozen at 350°F for 4-1/2–5-1/2 minutes until it reaches an internal temperature of 155°F.



Use our mobile app for nutritional and more information on this product.

| A-Code | Product Description | Pack Size |
|---------|---------------------------|-----------|
| 9791229 | Beer Battered Alaskan Cod | 2/5 lb. |

