

FRENCH FRIED FISH PORTIONS (BATTER DIP)**Yield** 100**Portion** 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
503 cal	40 g	27 g	25 g	191 mg	990 mg	34 mg

Ingredient

FISH,BATTER DIPPED,FROZEN

Weight

37-1/2 lbs

Measure**Issue****Method**

- 1 Fry breaded fish portions in 350 F. deep fat fryer or 4 to 4-1/2 minutes or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well in basket or absorbent paper. CCP: Hold for service at 140 F. or higher.