

OCEAN PERCH



ABOUT OCEAN PERCH

OCEAN PERCH IS A FISH WITH GROWING POPULARITY MAINLY IN THE MIDWESTERN REGION, BUT IS SPRAWLING OUT EVEN TO THE COASTAL AREAS OF THE U.S.. THIS IS A VERY POPULAR PRODUCT TO BREAD AND FRY, AND IS A VERY SAVORY FISH IF PREPARED CORRECTLY. QUALITY OF THE FISH UPON PURCHASING IS KNOWN TO BE BASED OFF OF SKIN COLOR OF THE FISH, WITH A BRIGHT REDDISH/ORANGE SKIN BEING THE BASIS FOR GRADING. THIS FISH IS WILD CAUGHT IN THE ATLANTIC OCEAN, AND MOST OF THE TIME PROCESSED IN CHINA, WITH EXCEPTION TO SMALLER AVAILABILITIES THAT ARE PROCESSED IN CANADA.



PACKAGING

IQF - PACKED IN 4 X 10 IN 40LB MASTERS FILLETS ARE INDIVIDUALLY QUICK FROZEN AND PACKED BULK FOR EASE OF HANDLING.

MASTER CARTONS



Western Edge SEAFOOD OCEAN PERCH

Nutrition Facts

Serving Size 100g	
Amount per Serving	
Calories 100	Calories from Fat 25
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 1g	5%
Cholesterol 40mg	13%
Sodium 75mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 20g	
Trans Fat 0g	0%

Not a significant source of Trans Fat, Dietary Fiber, Vitamin A, Vitamin C, or Calcium

*Percent Daily Values are based on a 2,000 calorie diet.