



Beer Battered Taco Cut Portions

Cod · Pollock

Coated in a Delicious Beer Batter

Wild Caught

Beer Battered Taco Cut Portions

Toppits™ is proud to offer a variety of Beer Battered Taco Cut Cod and Pollock. Each fish species is a wild caught and is certified sustainable from the Marine Stewardship Council and is Ocean Wise recommended. Each taco cut piece is consistent in size and is flash frozen to retain freshness. Coated in a unique flavourful beer batter, enjoy your favourite Toppits™ Taco Cut fish as the centerpiece in your taco recipes.

Product Features

- Available in Cod and Pollock varieties
- Coated in a delicious beer batter
- Each piece will fit into an individual soft or hard shell taco
- Consistent sizing
- Wild caught
- Ocean Wise Recommended
- From an MSC certified sustainable fishery www.msc.org



Cooking Instructions

Deep Fry: Preheat oil to 350°F (180°C). Deep fry from frozen for 5-6 minutes or until golden brown.

Conventional Oven: Preheat oven to 425°F (217°C). Place frozen fish on a pre-heated baking rack and bake for 22-25 minutes or until golden brown, turning over halfway through cooking.

Note: Cook to an internal temperature of 158°F (70°C).



Item	Description	Brand	Origin	Pack	SCC
CODBT15185	Beer Battered Taco Cut Cod, 1.7oz	Toppits	Canada	2/5 lb	10068689151854
POLBT15186	Beer Battered Taco Cut Pollock, 1.7oz	Toppits	Canada	2/5 lb	10068689151861

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