

Sealectables®

Wild LIGHTLY BATTERED HALIBUT BURGER



LIGHT BEER FLAVORED BATTER

**Wild Caught Halibut-
Sealectables® Battered
Halibut Burger** products are
harvested from the icy and pristine waters
of the North Pacific Ocean.

prepared from wild caught and
carefully hand filleted halibut, then
lightly battered for a delightful crunch
in every bite with a golden crispy
outside, and a delicately moist and
flavorful inside.

All Natural — Our delicious
Sealectables® Battered Halibut Burger is

Chang International, Inc. (206) 283 — 9098
Kirkland, WA 98033

Preparation Instructions:

(Convection Oven)

COOK FROM FROZEN.

Preheat oven to **425 degrees F.** Place
frozen halibut burgers in oven and **bake for
15-18 minutes.**

(Deep Fryer)

COOK FROM FROZEN.

Preheat fryer to **350 degrees F.** Deep fry
halibut burgers at **350 degrees F. for 4-5
minutes** or until golden brown.

Case Specifications:

Food Service

UPC

Dimensions:

Cube:

Gross Weight:

Net Weight:

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16.14" x 11.02" x 4.33"

.45 CF

11.5 pounds

10 pounds



CHANG INTERNATIONAL INC.