



Absolutely no chemicals are used in the smoking process. Using modern automated wood-smokers, our skilled technicians produce a quality product.



# Smoked Cod

## Nutrition Facts Valeur nutritive

Per 100 g  
pour 100 g

	% Daily Value *
	% valeur quotidienne *
<b>Calories 90</b>	
<b>Fat / Lipides 0 g</b>	0 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 0 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
<b>Protein / Protéines 21 g</b>	
<b>Cholesterol / Cholestérol 55 mg</b>	
<b>Sodium 500 mg</b>	22 %
Potassium 500 mg	11 %
Calcium 20 mg	2 %
Iron / Fer 0.5 mg	3 %

\*5% or less is a little, 15% or more is a lot  
\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

## Preparation

### & Handling

- Keep frozen prior to use
- Contents must be cooked before eating

## Ingredients

Fish (species), salt, natural wood smoke.

Smoked Cod

## Product Details

Product Code	1042
Description	Cod-Smoked PBI Fillets 16+
Case Size	15 lbs (6.8 kg)
Purchasing Unit	1 x 15lbs (1 x 6.8 kg)
UPC/SCC	0-62763-01042-9 / 100-62763-01042-6