Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

MSC MBC05 08 September 2025 08 September 2025 771932fe7abf4670887c6b1d9d2f2ab6



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MSC Battered Cod Fillets 140 - 170g 24 piece pack count

Short Product Name: Battered Cod Fillets

Formed skinless, boneless cod fillet pieces enrobed in a bubbly batter and flash fried 24×140 -170g

Traded Unit GTIN: 5060061300681 Internal GTIN: 5060061300681 Supplier: Three Oceans Fish Company Suppliers Product Code: MSC MBC05

Reference Intake

Each 100g portion contains: Fat Salt Energy Saturates Sugars 857kl 10.6g 0.8_g**0.5**g 0.6g **205**kcal 10% of your reference intake.

Typical values per 100g: Energy 857kJ 205kcal

Nutritional Information

Typical Values	Per 100g
Energy	857kJ 205kCal
Carbohydrates	15.8g
of which sugars	0.5g
Fat	10.6g
of which saturates	0.8g
Fibre	0.7g
Protein	11g
Salt	0.6g

Allergy Information







Does Not

Contain



Eggs

Does Not

Contain



Peanuts

Does Not

Contain





Nuts

Does Not

Contain

Does Not

Does Not

Contain



Contain Mustard





Contain Sulphur

Dietary Information







May not be suitable for Halal



Cod (FISH) (50%), WHEAT Flour (with Calcium, Iron, Niacin,, Folic Acid, Thiamin), Water, Rapeseed Oil, Salt, Maize Starch, WHEAT Starch, Raising Agent (Sodium Phosphate, Sodium Carbonate, Ammonium Carbonate), Yeast Extract, Stabiliser (Xanthan Gum), Yeast, Dextrose, Sunflower Oil, Sunflower Lecithin.