



Product	Plant-based breaded fish sticks are		
Description	ready to cook and serve as snacks and		
	appetizer.		
Item Code	100300FG01020133		
UPC	00859543007300		
SCC	10859543007307		
Ingredients	WATER, WHEAT FLOUR, GOOD CATCH®		
	6-PLANT PROTEIN BLEND (PEA PROTEIN		
	ISOLATE, SOY PROTEIN CONCENTRATE,		
	CHICKPEA FLOUR, FABA PROTEIN,		
	LENTIL PROTEIN, SOY PROTEIN		
	ISOLATE, NAVY BEAN POWDER),		
	SUNFLOWER OIL, CORN STARCH,		
	NATURAL FLAVORS,		
	METHYLCELLULOSE, YEAST EXTRACTS,		
	SUGAR, CORN MALTODEXTRIN, SALT,		
	ONION POWDER, YEAST, CORN FLOUR,		
	GARLIC POWDER, SPICES, XANTHAN		
	GUM, ANNATTO EXTRACT, ACETIC		
	ACID.		
	CONTAINS SOY AND WHEAT.		

Sensory and General Standards:

Color	Uniform golden yellow.
Texture	Flaky whitefish texture with light and crispy bread coating.
Flavor	Typical breaded fish flavor. No rancid or off notes.
Aroma	Typical breaded fish note. No rancid, off or strong odor.
Approx. Piece Weight	22.7g

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FINISHED PRODUCT SPECIFICATION (US) | Retail

Plant-Based Fish Sticks, Breaded

Food Safety and Quality Standards:

- This product is processed under sanitary conditions in accordance with good manufacturing practices and HACCP/ Food Safety Plan.
- This product complies with the specified requirements listed below sections.

Nutritional Information:

Nutritic 2 servings per container		Fa	act	ts
Serving size 5 Pla	ant-Bas	S	ticks (1	l13g)
Calories	Per s 22	erving	Per cor	tainer 0
	% Daily	Value*	% Daily	Value*
Total Fat	11g	14%	23g	29 %
Saturated Fat	1g	5%	2.5g	13%
<i>Trans</i> Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	460mg	20%	930mg	40%
Total Carbohydrate	17g	6%	34g	12%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	1g		2g	
Includes Added Sugars	0g	0%	0g	0%
Protein	12g	15%	24g	30%
Vitamin D	0mcg	0%	0mcg	0%
Calcium	30mg	2%	50mg	4%
Iron	2mg	10%	3.9mg	20%
Potassium	80mg	2%	170mg	4%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Allergen Information:

Allergens/ Sensitizers of Interest	Present in Product	Present in other products on same production line	Present in Same Facility
Peanuts and its derivatives	No	No	No
Tree Nuts and its derivatives	No	No	No
Milk and its derivatives	No	No	No
Eggs and its derivatives	No	No	No
Soy and its derivatives	Yes	Yes	Yes
Wheat and its derivatives	Yes	Yes	Yes
Fish and its derivatives	No	No	No
Crustacean Shellfish and its derivatives	No	No	No
Molluscan Shellfish and its derivatives	No	No	No
Mustard	No	Yes	Yes
Sesame	No	No	No
Sulfites (added)	No	No	No
Sulfites (naturally occur)	<10 ppm	Yes	Yes
Gluten (e.g. barley, rye, and oats)	Yes - Wheat	Yes - Wheat	Yes - Wheat
Celery and its derivatives	No	Yes	Yes
Lupin	No	No	No
Monosodium Glutamate	No	No	No
Seeds (e.g. poppy, sunflower, cottonseeds)	No	No	No

Microbe Specification:

these parameters are not tested on every lot

Microbe	Specification Limits	Method
Aerobic Plate Count	≤1.0 x 10 ⁷ cfu/g	AOAC 990.12, 986.33, 989.10
Enterobacteriaceae	≤1.0 x 10⁴ cfu/g	AOAC 2003.01



FINISHED PRODUCT SPECIFICATION (US) | Retail

Plant-Based Fish Sticks, Breaded

Product Picture



Products in Packaging



Cooking Instruction:

The product is not ready to eat, and it is uncooked.

The product is ready to cook.

- Stovetop instructions:
 - 1. Cook from frozen, preheat skillet over medium heat and add 2 tsp of oil.
 - 2. Place frozen fish sticks on skillet.
 - 3. Cook fish sticks for 7-8 minutes in total until golden brown and crispy (flipping halfway).
- Air Fryer instructions:
 - 1. Cook from frozen, preheat air fryer at 360°F (182°C).
 - 2. Lightly brush/spray frozen fish sticks with oil. Air fry fish sticks for 10 minutes then flip.
 - 3. Air fry for another 2-4 minutes until golden brown and crispy.
- Toaster Oven Instructions:
 - 1. Cook from frozen, preheat oven at 425°F (218°C).
 - 2. Lightly brush/spray pan and frozen fish sticks with oil. Bake fish sticks on tray for 15 minutes then flip.
 - 3. Bake fish sticks for another 6-7 minutes until golden brown and crispy.

Suggestion: Let stand for 1-2 minutes before serving. Individual appliances may vary. For food safety, cook thoroughly until internal temperature reaches $165^{\circ}F$ ($74^{\circ}C$). These cooking instructions are guidelines only.



Other Product Attributes:

Shelf Life	12 months
Recommended Storage	Frozen at -18 °C or 0 °F
Country of Origin	USA
National Bioengineered (BE) Food Disclosure Standard Declaration	Contain bioengineered ingredients but considered to be non- detectable per 7 CFR 66.9
Vegan Statement	Suitable for a vegan diet

Packaging Materials:

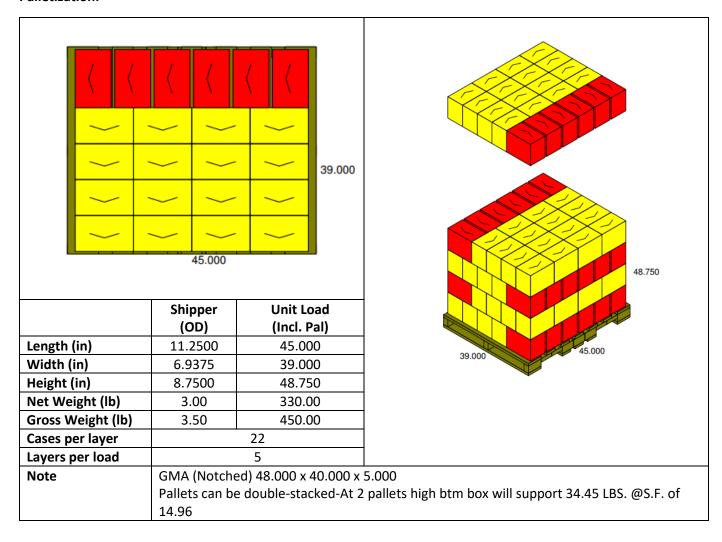
Primary Packaging	PA/EVOH/PE Coextruded film
Secondary Packaging	Corrugated liner combination 35-23-35 (Recycled 35# liners with a recycled 23# medium)

Packaging Details (1 case):

Unit Weight	8 oz or 227 g (10 sticks) per pouch, hermetically sealed
Unit Minimum Weight	218 g (10 sticks)
Unit Dimension (Approx.)	Carton size 7.9" (L) x 5.5" (W) x 2.08" (H). One pouch per carton.
Unit Lot Code & Date Code Format Unit Code: YJJJGAP013 HH:MM Best If Used By: MMM DD YYYY	
Number of Unit Per Case	6 cartons
Case Dimension (OD)	11.25" (L) x 6.94" (W) x 8.75" (H)
Case Lot Code & Date Code Format	Unit Code: YJJJGAP013 Lot Code: YJJJGFH000 Best If Used By: MMM YYYY



Palletization:



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