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

All Natural — Our delicious Sealectables® Battered Halibut Burger is 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.

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: 034713085948
Dimensions: 16.14" x 11.02" x 4.33"
Cube: .45 CF
Gross Weight: 11.5 pounds
Net Weight: 10 pounds

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