



*Just
Caught*

FROZEN SEAFOOD

NEW

SALT & PEPPER SQUID



**Tender pieces of wild caught squid, lightly seasoned
in our classic salt and pepper coating and
pre-fried for your convenience.**

Product code: 24969

Carton: 5x1kg (block bottom re-sealable bag)

Preparation: Deep fry at 180°C for 2 to 3 minutes

For more information please contact your KB Food Co representative
or email: fsorders@kailisbros.com.au



SALT & PEPPER SQUID

Tender pieces of wild caught squid, lightly seasoned in our classic salt and pepper coating and pre-fried for your convenience.



NUTRITION INFORMATION

Servings per package:	11	
Serving Size:	90g (approx. 6 pieces)	
	Average Quantity per Serving 90g	Average Quantity per 100g
ENERGY	894kJ	993kJ
PROTEIN	9.7g	10.8g
FAT TOTAL	13.9g	15.4g
- SATURATED	2.3g	2.5g
CARBOHYDRATE	12.2g	13.5g
- SUGARS	1.5g	1.7g
SODIUM	769mg	854mg

KEY ATTRIBUTES

- ✓ Pre-fried
- ✓ Labour saving – no preparation required
- ✓ Deep fry or oven bake

PRODUCT / PACKAGING INFORMATION

- Product Code: 24969
- Inner: 5 x 1kg block bottom re-sealable bag
- Outer: 5kg carton
- Made in China

INGREDIENTS

Squid (70%) (*Todarodes Pacificus*), Acidity Regulators (330, 331), Coating (23%) [Wheat Flour, Wheat Starch, Rice Flour, Corn Flour, Egg White Powder, Black Pepper (1.5%), Salt (0.8%), Sugar, Dextrose, Thickeners (1420, 1422, 415), Raising Agents (450,500), Yeast Extract], Soybean Oil.

COOKING INSTRUCTIONS

Cook from frozen. Product must be thoroughly cooked prior to consumption.

Deep Fry:

1. Preheat frying oil to 180°C.
2. Cook for 2-3 minutes, until golden brown and fully cooked.

Oven Bake:

1. Preheat oven to 230°C fan forced or 240°C conventional oven.
2. Cook for 10 minutes or until golden brown, turning half way.

STORAGE INSTRUCTIONS

Keep Frozen. Store at or below minus 18°C.

ALLERGY ADVICE

Contains Fish, Wheat, Soy and Egg
May contain: Milk and Crustacea.



FOR MORE INFORMATION CONTACT YOUR LOCAL KB FOOD CO REPRESENTATIVE OR EMAIL: FSORDERS@KAILISBROS.COM.AU

VIC/TAS (03) 9591 5700
SA/NT (08) 8238 3270

NSW (02) 8570 6300
QLD (07) 3907 5300

WA (08) 9455 8500