

SUPERIOR CATF 212502 - Catfish Fillet Icepack 3 5 Oz S/O

This catfish fillet gives the best choices for cooking. It is small enough to deep fried, yet large enough to grilled or baked and still give the appearance of a well filled plate. It provides a hearty portion of meat and yet keeps the sweetness of a small fillet. Fresh fillets are always a premium product.



		Nutrition Fa	cts
		Servings per Container Serving size	80 3.5oz.
		Amount per serving Calories	120
		% Da	ily Value*
		Total Fat 6g	9%
		Saturated Fat 1.5g	8%
the state of the		Trans Fat 0g	
		Cholesterol 47mg	16%
≭ Benefits		Sodium 160mg	7%
•		Total Carbohydrate Og	0%
		Dietary Fiber 0g	0%
		Total Sugars 0g	
		Includes Added Sugar	%
Ingredients	Allergens	Protein 15g	
		Vitamin D 12.5mcg	63%
Catfish, Water, Sodium	Contains:	Calcium 10mg	1%
	(in the second s	Iron 0.2mg	1%
	Free From:	Potassium 300mg	6%
	() crustaceans () eggs () milk () peanuts () sesame () soy () tree nuts () wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.	

Handling Suggestions

Store in refrigerated cooler kept between 35-32 degrees Farenheit. If product is not used within 14 days from production, product must be frozen.

Serving Suggestions

8 ounces of product will feed one adult.

Prep & Cooking Suggestions

For frying, oil must be at 350 degrees Farenheit and cooked for a minimum of 5 minutes. For other cooking methods make sure internal meat temperature reaches 160 degrees or meat is easily flaked.

Product Specifications

		Manufacturer				
SUPE		SUPERIOR CATFISH				
MFG #	SPC #	GTIN		Pack	Pack Desc.	
ICP015FCP	212502	00811838020739		1	1/15#	
Gross Weight	Net Weight	Country of Origin		Kosher	Child Nutrition	
23lb	15lb	USA			No	
Shipping Information						

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
16in	10in	8in	0.74ft3	5x5	0DAYS	33°F / 39°F	





SUPERIOR CATF 212502 - Catfish Fillet Icepack 3 5 Oz S/O



This catfish fillet gives the best choices for cooking. It is small enough to deep fried, yet large enough to grilled or baked and still give the appearance of a well filled plate. It provides a hearty portion of meat and yet keeps the sweetness of a small fillet. Fresh fillets are always a premium product.

Nutrition Analysis - By Serving

Calories	120	Total Fat	6g	Sodium	160mg
Protein	15	Trans Fats Og		Calcium	10mg
Total Carbohydrates…	Og	Saturated Fat 1.5g		Iron	0.2mg
Sugars	Og	Added Sugars		Potassium	300mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	Cholesterol 47mg		
Vitamin A(IU)•	0	Vitamin D	12.5mcg	Thiamin	
Vitamin A(RE)		Vitamin E	Vitamin E		
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



