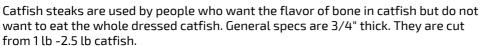
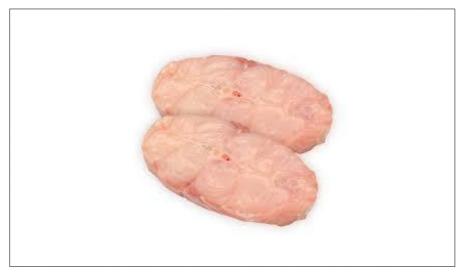


SUPERIOR CATF

212854 - Catfish Steak Iqf







* Benefits

| Ingredients | A Allergens | | |
|--|---|--|--|
| Catfish, Water, Sodium Tripolyphosphate, Salt, Sodium Hexametaphosphate, Citric Acid | Contains: fish Free From: crustaceans eggs milk peanuts sesame soy tree nuts wheat | | |

Nutrition Facts

Servings per Container 80 3.5oz Serving size

Amount per serving Calarias

| Calories | 110 |
|-----------------------|----------------|
| | % Daily Value* |
| Total Fat 6g | 9% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 47mg | 16% |
| Sodium 234mg | 10% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes Added Sugar | % |
| Protein 15g | |
| Vitamin D 12.5mcg | 63% |
| Calcium 10mg | 1% |
| Iron 0.2mg | 1% |
| Potassium 300mg | 6% |

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Store in freezer between -10 degrees to 15 degrees Farenheit. For best thawing, thaw in cooler 36 hours prior to using.

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

| Brand | Manufacturer | Product Category | | |
|--------------------------------|--------------|---------------------------------------|--|--|
| SUPERIOR CATE SUPERIOR CATFISH | | Fish, Value Added & Further Processed | | |
| | | | | |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|----------|--------|----------------|------|------------|
| 3240K000 | 212854 | 00811838020227 | 1 | 1/15# |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition | |
|--------------|------------|-------------------|--------|-----------------|--|
| 15.5lb | 15lb | USA | | No | |

| Shipping Information | | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|--|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To | |
| 15.6in | 12in | 7.1in | 0.77ft3 | 10x4 | 0DAYS | 0°F / 32°F | |





SUPERIOR CATF

212854 - Catfish Steak Iqf



Catfish steaks are used by people who want the flavor of bone in catfish but do not want to eat the whole dressed catfish. General specs are 3/4" thick. They are cut from 1 lb -2.5 lb catfish.

Nutrition Analysis - By Serving

| Calories | 110 | Total Fat | 6g | Sodium | 234mg |
|---------------------|-----|---------------------|---------|----------------|-------|
| Protein | 15 | Trans Fats | 0g | Calcium | 10mg |
| Total Carbohydrates | 0g | Saturated Fat | 1.5g | Iron | 0.2mg |
| Sugars | 0g | Added Sugars | | Potassium | 300mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 47mg | | |
| Vitamin A(IU)• | 0 | Vitamin D | 12.5mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 0mg | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images



