

SUPERIOR CATF 212860 - Catfish Fillet lecpack 5 7 Oz S/O

The 5-7 ounce fillet is popular by many restaurant users for providing multiple serving options. It is the perfect size for grilling or baking as a whole fillet. Fresh fillets are always a premium product.



| Servings per Container | 00 | |
|-----------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Servings per Container 8 Serving size 3.50 | | |
| Amount per serving Calories | 120 | |
| | aily Value* | |
| U | 9% | |
| _ | 8% | |
| Trans Fat 0g | | |
| Cholesterol 47mg | 16% | |
| Sodium 160mg | 7% | |
| Total Carbohydrate Og | 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% | |
| | | |
| | Total Fat 6g Saturated Fat 1.5g Trans Fat 0g Cholesterol 47mg Sodium 160mg Total Carbohydrate 0g Dietary Fiber 0g Total Sugars 0g Includes Added Sugar Protein 15g Vitamin D 12.5mcg Calcium 10mg Iron 0.2mg Potassium 300mg * The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. | |

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

| | Brand | | Manufacturer | | | |
|-------------|--------------|----------------|------------------|--------|-----------------|--|
| SU | PERIOR CATF | | SUPERIOR CATFISH | | | |
| MFG # | SPC # | GTIN | | Pack | Pack Desc. | |
| 57F15A | 212860 | 00811838020746 | | 1 | 1/15# | |
| Gross Weigh | t Net Weight | Count | ry of Origin | Kosher | Child Nutrition | |
| 23lb | 23lb 15lb | | USA | | No | |
| | | _ | _ | _ | | |

| Shipping Information | | | | | | | | |
|----------------------|-------|--------|--------|-------|------------|----------------------|--|--|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To | | |
| 23in | 15in | 7in | 1.4ft3 | 10x7 | 0DAYS | 33°F / 39°F | | |



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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 | 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



