

### PRODUCT SPECIFICATIONS

# 3-5 oz. Catfish Shank Fillet Hand-Breaded Style

Brand	TWIN OAKS FARMS	
Species	Ictalurus punctatus/ Ictalurus furcatus	
Country of Origin	Product of USA Farm-Raised 1004	
Method of Catch		
Product Code		
Average Piece Size	4.4 oz.	

### PREPARATION

#### **Cook from Frozen**

<u>Deep Fryer</u> – Preheat Oil to 350°F. Deep Fry (from frozen state) 6-8 minutes. When product floats cook 1 additional minute until internal temperature reaches 150°F. Cooking times may vary due to equipment.

### STORAGE

STORE FROZEN (0°F) UNTIL READY TO COOK. Thawing of product is not recommended. Shelf Life: 180 days



# Homemade Taste Made Simple

PACKAGING		
UPC	0-94922-02350-6	
Pack	15 lb. IQF	
Net Wt.	15 lbs. (6.80 kg)	
Gross Wt.	16.95 lbs. (7.70 kg)	
Case Cube	0.72 cubic ft.	
Case Dimensions	Length 16" Width 11.5" Height 6.75"	
Pallet	10 x 10	

## **NUTRITION FACTS**

Serving Size	4 oz. (112g)	
Amount per Serving	, 0,	
Calories		<b>150</b>
	% Daily Value	e *
Total Fat 5g		6%
Saturated Fat 1.5g		8%
Trans Fat Og		
Cholesterol 35mg		12%
Sodium 670mg		29%
Total Carbohydrate 13g		5%
Dietary Fiber 1g		4%
Total Sugars Og		
Includes 0g Added Sugars		0%
Protein 12g		
Vitamin D 0.4mcg		2%
Calcium 9mg		0%
Iron 0mg		0%
Potassium 269mg		6%
*The % Daily Value (DV) tells you how much	a nutrient in a ser	ving of
food contributes to a daily diet 2 000 calori	es a day is used fo	or general

## INGREDIENTS

Catfish, Water, Sodium Tripolyphosphate, Sodium Hexametaphosphate, Breading (Yellow Corn Meal, Yellow Corn Flour, Salt, Spices, Sugar, Natural Flavor, Onion Powder, Maltodextrin, Sunflower Oil and Citric Acid) Contains: Fish (Catfish)

#### COMPLIANCE

Product shall be processed, packaged and inspected under conditions that meet or exceed all requirements of 9 CFR Part 530 & 530.1 FSIS inspection , the Fair Packaging and Labeling Act, 21 CFR Part 123 HACCP requirements, and all other Federal, State, and Local regulations as applicable. The finished product, at the time of delivery, shall be in compliance with the same requirements and shall conform to these specifications.