PRODUCT SPECIFICATIONS

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

Brand	TWIN OAKS FARMS
Species	Ictalurus punctatus/ Ictalurus furcatus
Country of Origin	Product of USA
Method of Catch	Farm-Raised
Product Code	1002
Average Piece Size	2.3 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

PACKAGING	
UPC	0-94922-55987-6
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

Twin Oaks Farms

60 servings per container	
Serving Size	4 oz. (112g)
Amount per Serving	
Calories	150
	% Daily Value *
Total Fat 5g	6%
Saturated Fat 1.5g	8%
Trans Fat Og	
Cholesterol 35mg	129
Sodium 670mg	29%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars Og	
Includes Og Added Su	gars 0%
Protein 12g	
Vitamin D 0.4mcg	2%
Calcium 9mg	0%
Iron Omg	0%
Potassium 269mg	69
*The % Daily Value (DV) tells you how	w much a nutrient in a serving of
food contributes to a daily diet. 2,000	D calories a day is used for general
nutrition advice.	



Homemade Taste Made Símple

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.