



## CHANNEL CATFISH FILLETS

*Ictalurus Punctatus*

Channel Catfish is a native catfish to North America and is often called Forked Tail, Spotted Cat, or River Cats by the local populations. Catfish is a rather versatile fish, that is adaptable to any number of cooking methods. The white fillets have a firm texture and mild to moderate taste, and easily take on flavors that are introduced during cooking. While deep fat frying is most popular, catfish can be baked, broiled, grilled, poached, sautéed, or pan-fried.



Packing: 1x15 lb, IQF, Farm Sizes:  
5/7, 7/9, 9/11 oz



Fishing Method: Farm Raised



Shelf-life: 24 months from production  
date when in optimal frozen  
temperature.



Flavor/Dietary information: Moist,  
sweet and mild flavored with firm  
flesh which has less flake than other  
whitefish.



Form: IQF, S/L, B/L, Farm Product of  
China



Preparation: Baked, Fried, Grilled,  
Broiled, Saute, Steamed



Species Name/ Source: *Ictalurus*  
*Punctatus* / China



**QUALITY | SUSTAINABILITY**  
**RELIABILITY | INTEGRITY**



Conservation status: Farm