

Cooke
FOODSERVICE+



Wild-caught
**Blue
Catfish**

**Local to the Chesapeake Bay
& Tributary Waters.**

Ictalurus furcatus

Blue Catfish are renowned for their delicious mild-sweet flavor and flaky, firm white flesh. They're a versatile seafood option, best suited for frying, grilling or baking.



Wild-caught Blue Catfish

Ictalurus furcatus

A light and healthy option

With a mild-sweet flavor and flaky, firm white flesh this fish is high in Omega-3 fatty acids, rich in Vitamin D and low in calories and fat.

Locality at its best

A local favorite amongst East Coast Americans, Blue Catfish are a nonnative species to the James River. They eat native species, such as striped bass, shad, bunker, herring, etc., helping to play a strong ecological role on freshwater ecosystems.

No Supply Gaps

We offer an annual supply of local North Carolina product.

SPECIFICATIONS

CODE	PRODUCT DESCRIPTION	CASE SIZE
P1005191	Catfish Fillet Skinless 5-12oz Frozen	10lb Corrugate box
P1004558	Catfish Fillet Skinless 5-12oz Fresh	10lb Styro

- Harvested & Processed in the USA
- Frozen: 18 months or 8 days after slacking out
- Fresh: 11 days, keep on ice



CERTIFICATIONS



Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that verifies our seafood is wild and harvested from MSC certified fisheries. Seafood with this mark comes from an MSC certified sustainable source.

**HARVESTED
FROM THIS
AREA!**

BRCS

Food Safety

CERTIFIED

CONTACT INFORMATION



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For additional product information
or to reach our sales team, scan here.

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