

Wild-caught

Blue Catfish

Local to the Chesapeake Bay

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.



Cooke FOODSERVICE+

TRUE NORTH SEAFOOD COMPANY

Wild-caught

Blue Catfish

Ictalurus furcatus

Health Conscious Protein

With a mild-sweet flavor and flaky, firm white flesh this fish has 20g of protein per serving, is high in Omega-3 fatty acids, rich in vitamins D and B12.

Product of the USA

A true American seafood story that is traceable from water to plate. Clean-label, minimally processed and wild-caught.

Protecting the Local Ecosystem

Blue Catfish are an invasive species disrupting the natural ecosystem by feeding on native fish and blue crab. Harvesting is a part of the solution to protect the freshwater ecosystems.

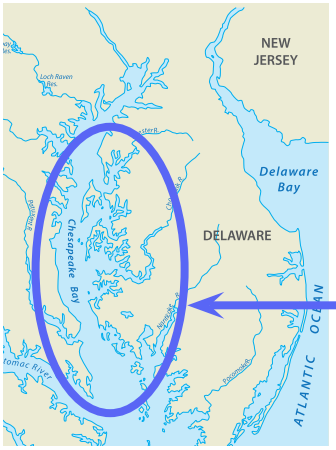
No Supply Gaps

- We offer an annual supply of local Chesapeake Bay product
- Regulated harvesting and processing

SPECIFICATIONS

CODE	PRODUCT DESCRIPTION	CASE SIZE
P1005295	Blue Catfish Fillets 3-5oz 2/5# IQF	10lb Corrugate Box
P1005296	Blue Catfish Fillets 5-7oz 2/5# IQF	10lb Corrugate Box
P1005297	Blue Catfish Fillets 7-9oz 2/5# IQF	10lb Corrugate Box
P1004558	Blue Catfish Fillets 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



HARVESTED FROM THIS AREA!

CERTIFICATIONS

BRCGS Food Safety CERTIFICATED

CONTACT INFORMATION

True North Seafood
1 877 407 5577
info@truenorthseafood.com
874 Main Street, Blacks Harbour, NB
E5H 1E6 Canada

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