

Delta Pride IQF Marinated Catfish Fillets

When you choose Delta Pride, you're choosing America's premium farm-raised catfish.

From the farm through delivery, Delta Pride's quality inspection and flavor testing ensure a succulent, Southern treat with a mild, almost sweet flavor and a light, even texture.

Delta Pride Marinated Catfish Fillets are crafted with care, specially marinated to bring out that famous Delta Pride flavor. However you serve it — Lemon Pepper or Cajun-Style — you're serving the best when you ask for Delta Pride Marinated Catfish Fillets.

• For best results, thaw before cooking.

CODE	DESCRIPTION	SIZE	CASE WEIGHT	APPROXIMATE COUNT PER CASE	UPC CODE	PRICE/LB
S565	IQF Cajun-Style	5 oz.	15 lbs.	48	0 37017 25565 9	\$
S566	IQF Lemon Pepper	5 oz.	15 lbs.	48	0 37017 25566 6	\$

Preparation Instructions

Bake: Preheat oven to 400° F. Bake frozen fillet 19 minutes. Bake thawed fillet 14 minutes.

Broil: Broil frozen fillet 14 minutes. Broil thawed fillet 10 minutes. Place oven rack in center of oven at least 6"-8" from heating element.

Grilled: Grill frozen fillet 6-9 minutes. Grill thawed fillet 5-6 minutes.

Pan Sauté: Sauté frozen fillet 7 minutes on each side. Sauté thawed fillet 6 minutes on each side.

Microwave: Cook frozen fillet on medium power for 9 minutes. Cook thawed fillet on medium power for 6 minutes.

Note: Oven temperatures may vary. Adapt these instructions to your own oven's heating pattern. The fillet is done when a fork slices through the thickest part of the fillet with little resistance, and the fish flakes easily.

Nutritional Information (4-oz. serving size)

CALORIES	TOTAL FAT	SATURATED FAT	CHOLESTEROL	SODIUM	CARBOHYDRATES	SUGARS	PROTEIN
CAJUN-STYLE MARINATED FILLETS							
120	6g	1.5g	65mg	670mg	2g	<1g	18g
LEMON PEPPER MARINATED FILLETS							
140	8g	2g	60mg	470mg	0g	1g	17g

Packaging Information

GROSS CASE WT.	NET CASE WT.	CASE DIMENSIONS (Inches)	CASE CUBE	PACK	PALLET PATTERN
16.3 lbs.	15 lbs.	15.812 x 11.562 x 6.875	0.73 cubic ft	1-15 lb.	10/10 high

