

# Consolidated Catfish Producers, LLC

## US Farm-raised Catfish 7-9 oz Whole IQF USA/F Delta Pride 15#

### A. SPECIFIC PRODUCT CODE

<u>Code</u>	<u>Description</u>	<u>Count/Size</u>	<u>Pack/Size</u>	<u>UPC</u>
W487	Catfish Whole IQF	~35-27/7-9 oz.	1/15#	0 37017 15487 7

### B. PROCESSING LOCATION(S):

<u><a href="#">ISOLA, MS</a></u> USDA EST.#45776 299 SOUTH STREET ISOLA, MS 38754	<u><a href="#">EUTAW, AL</a></u> USDA EST.#45767 1231 US HWY 43 SOUTH EUTAW, AL 35462
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### C. RAW MATERIAL SOURCE

U.S. Farm-raised; grain-fed catfish (*Ictalurus punctatus*)/ Hybrid catfish (♀ channel catfish (*Ictalurus punctatus*) X ♂ blue catfish (*Ictalurus furcatus*)).

### D. GOVERNMENT STANDARDS

The product shall be manufactured according to current Good Manufacturing Practices, 21 CFR part 110 and shall comply with all applicable federal, state, and municipal food drug, and health laws. All product shall be processed under USDA HACCP System regulations 9CFR 417 and 5000.1 directive.

### E. INGREDIENT STATEMENT

AL: Catfish, Water, Sodium Tripolyphosphate, and Sodium hexametaphosphate

MS: Catfish, Water, Sodium Tripolyphosphate, and Salt

\*Allergen: Fish

### F. PROCESSING PROCEDURES

1. Headless, skinless, and eviscerated catfish shall be processed to remove all fins, fin support bones, viscera, blood spots, and bruises.
2. All product shall have all fins attached. No more than 5% by weight of fish can be missing fins or tails. Product shall be subjected to a sodium tripolyphosphate/salt injection, with a residual phosphate/salt level does not exceed 0.5%. Maximum injection pickup shall not exceed 15%.
3. Each Whole Fish shall be subjected to an IQF freeze, water glazed to prevent freezer burn or dehydration, and packed.



### G. PORTION CONTROL

Stated portion range ½ ±oz. For example, an acceptable portion control range for Item#W487 is 6.5 oz. -9.5 oz. A minimum of 90% by count of the fillets in each case shall conform to the specified size range.

### H. NET WEIGHT

The net weight shall meet or exceed the stated case weight.

### I. FLAVOR/ODOR

Raw material shall possess characteristic flavor, odor, color, and texture for the species. The product is checked for flavor before processing.

## J. PHYSICAL CHARACTERISTICS



## K. PACKAGING AND LABELING REQUIREMENTS

1. Product shall be packed in at least a 1.0 mil poly-lined bag and sealed with a Kwik lock tie. The bag is placed in a master case.
2. The master case shall be a preprinted, brown, staple free container with a minimum bursting strength of 175#.
3. The dimension for the case is 15.50" L x 11.25" W x 6.25 D".



4. Case labels and printing shall conform to standards set forth by Consolidated Catfish Producers Quality Assurance. Each case shall be legibly labeled with the following information: Item Number, Production Date, COOL, Ingredient Statement, Keep Refrigerated Statement, Net Weight, Physical Location Name, and the USDA Legend and Safe Handling Statement.
5. **AL:** Production date coding system shall consist of a five-digit code. The first and fourth digits shall identify the month, and the second and third digits shall represent the day. The fifth code represents the last digit of the year. Example: 010192 – January 10, 2019
6. **MS:** Production date coding system shall consist of a seven-digit code. The first and second digit is the Freezer Code. The third digit represents the production hour. The fourth through sixth represents the Julian Date. And, the seventh represents the last digit of the year. Note: production hour changes every hour with corresponding letter. Example: 18A0310 - Freezer 18, 8:30 am to 9:30 am, January 31, 2020.
7. Palletized: 10 tie X 10 high.

## L. SHELF LIFE

(0 ° F or less) 365 days

## M. NUTRITION FACTS

Nutrition Facts	
varies servings per container	
Serving size	4oz (113g)
Amount per serving	
<b>Calories</b>	<b>140</b>
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 45mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein 19g</b>	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 0mg	0%
Potassium 292mg	6%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

