



ΣΑΝΑΚΟΡΑΙΤΑ



WILD BLUE CATFISH

SERVING SUGGESTION
KEEP FROZEN - DO NOT REFREEZE

20oz. (567g)



SPANAKOPITA WILD BLUE CATFISH



Savor an innovative reimagining of a beloved Greek classic, Spanakopita Wild Blue Catfish. Mild, flaky wild blue catfish meets the vibrant flavors of feta cheese and spinach. This culinary delight incorporates phyllo dough seconds upcycled into a uniquely crunchy breading system. You will uncover a new favorite species and improve the ecosystem of the Chesapeake Bay with every bite.

Also available in: Berebere Tilapia and Katsu Salmon Bites



AIR FRY

AT 390°F FOR 8 - 9 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 155°F.



BAKE IN OVEN

AT 425°F FOR 11 - 13 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 155°F.



DEEP FRY

AT 350°F FOR 5 - 6 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 155°F.

Nutrition Facts

4 servings per container

Serving Size 2 pieces (142g)

Amount Per Serving

Calories 260

% Daily Value*

Total Fat 12g 15%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 55mg 18%

Sodium 410g 18%

Amount Per Serving % Daily Value*

Total Carbohydrates 21g 8%

Dietary Fiber <1g 3%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 17g

Vitamin D 12mcg 60%

Calcium 32mg 2%

Iron 1mg 6%

Potassium 381mg 8%

* The % Daily Value (DV) 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.



ABOUT US

Channel Fish Processing (CFP) is a large-scale, family-owned seafood manufacturer of a selection of fresh and frozen seafood products. We can produce a full variety of breaded fish using a range of fine to coarse crumbs, encrusted coatings, and items featuring glazes and sauces, made to your retail or foodservice pack size specifications. We can vacuum pack, skin pack, and provide IQF product.

Our facility, built in 2018, is FDA, USDC, and USDA certified, and we conduct several SQF audits annually. CFP has also achieved an AA Grade BRC rating. CFP can also produce chicken, beef, pork, and vegetable items given its USDA accreditation. Our experienced R&D team is available to turn your product concepts into saleable items.

We pride ourselves as a private label supplier that provides superior customer service. With the benefit of over 78 years of experience in fresh fish and value-added battered and breaded systems, we make it easy for customers to deliver excellent seafood. Fresh, frozen, value-added—we are your seafood source!



**CHANNEL FISH
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