



U.S. Farm-Raised Catfish

3-5 OZ. FILLET
BREADED IQF

HEARTLAND 15#



A. SPECIFIC PRODUCT CODE

ITEM #	DESCRIPTION	COUNT/SIZE	PACK	UPC/GTIN
12440	CATFISH FILLET IQF	~48-80 PC/3-5 OZ.	1/15#	763719124404 / 00763719124404

B. PROCESSING LOCATION

USDA #45777; FDA #18153545924
Heartland Catfish Company; 55001 Highway 82 West,
Itta Bena, Mississippi 38941, Phone (662) 254-7100
Fax (662)254-7155; www.heartlandcatfish.com.

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

Catfish, Water, Potassium Carbonate, Sodium Citrate, and Salt
Battered with: Yellow Corn Flour, Wheat Flour, Salt, Garlic Powder, Onion Powder, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate) Xanthan Gum, Guar Gum, not more than 2% Silicon Dioxide added to prevent caking.
Breaded with: Corn Meal, Corn Flour, Wheat Flour, Salt, Spices, Soybean Oil, Garlic Powder, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate) Xanthan Gum, Guar Gum, less than 2 % Silicone Dioxide to prevent Caking, Potassium Carbonate, Sodium Citrate.

*Allergen: Fish (Catfish), Wheat, Soy

** Precautionary Statement: May contain bones.

F. PROCESSING PROCEDURES

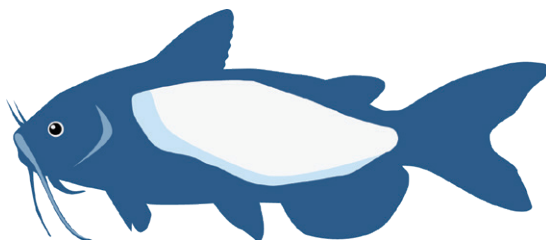
1. Headless, skinless, and eviscerated catfish shall be processed to remove all fins, fin support bones, viscera, blood spots, and bruises.
2. Fillets shall have the nugget portion totally removed. No belly flap, or black membrane, shall remain.
3. Each fillet shall be subjected up to 25% (+/-2%) batter and breading.
4. Each Fillet shall be subjected to an IQF freeze and packed.
5. Product shall pass through properly functioning metal detection equipment during processing.

G. PORTION CONTROL

Stated portion range $\pm \frac{1}{2}$ oz. For example, an acceptable portion control range for Item #12440 is 2.5 oz.-3.5 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.





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I. FLAVOR/ODOR

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

J. FOREIGN MATERIAL

Product shall pass through properly functioning metal detection equipment during processing. Sensitivity levels are as follows: 2.5 mm Non-Ferrous, 2.5 mm Ferrous, and 3.0 mm Stainless Steel.

K. PHYSICAL CHARACTERISTICS

White to pink in color with a nutty-buttery flavor and flaky texture.

L. PACKAGING AND LABELING REQUIREMENTS

1. Product shall be packed in at least a 1.25 mil poly-lined bag. 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 275#.
3. The dimension for the case is 15.50" L x 11.25" W x 6.25" H; 0.63 cubic feet.
4. Case labels and printing shall conform to standards set forth by Heartland Quality Assurance. Each case shall be legibly labeled with the following information: Item Number, Production Date, COOL, Ingredient Statement, Keep Refrigerated Statement, Net Weight, and the USDA Legend and Safe Handling Statement.
5. Production date coding system shall consist of a 6-digit code. The first and second digits shall identify the month, and the third and fourth digits shall represent the day of the month. The fifth and sixth code represents the last digits of the year. Example: 100421 - October 4, 2021.
6. Palletized: 10 tie X 10 high

M. MICROBIOLOGICAL CRITERIA, GUIDELINES OR SPECIFICATIONS

1. Total Aerobic Plate Count: < 250,000 cfu/gm
2. Total Coliforms: < 100 cfu/gm
3. E. coli: < 10 cfu/gm
4. Staphylococcus aureus: (coag +) < 10/g MPN
5. Salmonella: Negative in all samples

N. SHELF LIFE

(0°F or less) 365 days

O. NUTRITION FACTS/LABEL

Catfish 3 oz Breaded Fillet

Contains up to 12% Added Solution of Water and Salt

Individually Quick Frozen

120721

12440



Farm Raised
PRODUCT OF USA
NET WT 15 LB (6.80KG)
Keep Frozen

Ingredients: Catfish, Water, Corn Meal, Corn Flour, Wheat Flour, Salt, Spices, Soybean Oil, Garlic Powder, Onion Powder, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Xanthan Gum, Guar Gum, Less Than 2% Silicone Dioxide to Prevent Caking, Potassium Carbonate, Sodium Citrate.

Allergens: Fish, Wheat, Soy

Caution May Contain Bones

Catfish 3 oz
Breaded Fillet

12440

Nutrition Facts	
60 Servings Per Container	
Serving Size	4 oz (113g)
Amount Per Serving	
Calories	130
% Daily Value	
Total Fat 2 g	3%
Saturated Fat 0 g	0%
Trans Fat 0g	
Cholesterol 35 mg	12%
Sodium 820 mg	36%
Total Carbohydrates 18 g	7%
Dietary Fiber less than 1g	4%
Sugar 0 g	
Includes 0g Added Sugars	0%
Protein 12 g	
Vitamin D 0 mcg	0%
Calcium 10mg	0%
Iron 1 mg	6%
Potassium 226 mg	4%
* Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

