



BLUE CATFISH

(Ictalurus furcatus)

FRESH, REGIONALLY HARVESTED

Our Mid-Atlantic Blue Catfish is harvested from Virginia and North Carolina waters.

It's bountiful population and close proximity to our facility in Suffolk, Virginia provides a stable offering of both fresh and frozen options.



Blue catfish are sold as skinless fillets.



BLUE CATFISH

WILD CAUGHT • PRODUCT



"BLUE CAT" STORY

The Blue Catfish, nicknamed "blue cat", was introduced to Virginian waters in the 1970s. The fish can weigh in excess of 100 lbs. and live up to 20 years. Blue Catfish adapted well to the brackish (mixture of salt and fresh) waters of the region. Its diverse diet includes blue crab, insects, other fish, plants, and crustaceans.

So, at your next summer fish fry delight your guests with our locally wild caught blue catfish.

CAT-"YUM"

The blue catfish's distinctive diet and unique environment leaves the white meat unadorned and clean tasting. This isn't your grandma's catfish!

SPECIFICATIONS

- 2 - 5 ounce skinless fillets
- USDA Certified Facility
- Chemical Free
- Wild Caught
- Uncooked, Fresh or Frozen
- Country of Origin: USA

PACKAGING

- Available in the following sizes:
 - 2 x 5 lbs bags in 10 lbs/case
 - 6 x 5 lbs bags in 30 lbs/case
- Custom packs are available



For additional information, please visit our website at truenorthseafood.com or wanchese.com.