## CLAMS, MUSSELS, FRESH FISH, FRESH TUNA SAKU & OYSTERS

Superior Catfis Products			<ul> <li>Grower Quality Assurance Program</li> <li>USDA Inspected</li> <li>High on "Flavor Reputation"</li> <li>Shareholder Grown</li> <li>Customer Specification Processing</li> <li>Harvested in 40mi Radius of Plant</li> </ul>	
	CBI#	DESCRIPTION		Pk/Sz
ANT AND	258003	Catfish Whole	Dressed 3-5 oz Ocala Only	1/15#
	258005	Catfish Whole	Dressed 5-7 oz Ocala Only	1/15#
State of the	258008	Catfish Fillet M	iscuts Ocala Only	1/15#
1- Deviller	258009	Catfish Fillet 3-	5 oz lqf	1/15#
	258010 NC	Catfish Fillet 7-	9 oz lqf	1/15#
A. A	258011 NC	Catfish Fillet 5-	7 oz lqf 🙀	1/15#
	258012	Catfish Fillet 9-	12 oz lqf Ocala Only	1/15#
199999 - 19 March 1999	258013	Catfish Nugge	ts Raw Iqf Ocala Only	1/15#
and the second second	260005	Catfish Strips B	readed Iqf RVB Only	1/15#
Committee 1	260010 NC	Catfish Fillet Br	eaded 3-5 oz  Ocala Only 🎡	1/15#
C. C. Hall C.	260059	Catfish Nugge	ts Breaded Ocala Only	1/15#
	She	If Life 6 Months	Breaded, 4 Months Unbreaded	





## "RUBY RED" Wild Caught Yellowfin Tuna

258181	🔊 😳 Tuna Loin- Sushi Grade 3-5 lb. Avg 🎇 221	b. Avg
258186		1/10lb
258190	Tuna Saku Block-Sushi Grade 14-22oz Avg.	1/10lb
258163	Tuna Steak- Sushi Grade 4oz Avg	1/10lb
258160	NCTuna Steak- Sushi Grade 6oz Avg	1/10lb
258166	NCTuna Steaks-Sushi Grade 8oz Avg. Ocala	1/10lb

Shelf Life 1 Year Frozen 3-5 Days Thawed

COAST TO COAST FOOD BROKERS

- Yellowfin Tuna
  Product of the Phillippines
  Processed in the Phillippines
  Wild Caught
  - •CO Treated for Color Retention •No Residue

    - Vacuum Packed