Wild-Caught. Louisiana Proud. Chef Preferred.

Contact us for minimum order quantities, promotional pricing, and additional specs.



Species – Blue Catfish *(Ictalurus furcatus)*

Product Formats:

- Fresh Whole Fish
- Fresh Fillets
- Frozen Whole Fish
- Frozen IQF Fillets
  - **Fillets, Skin-Off:** 2-3, 3-5, 5-7, 7-9 oz.
  - **Whole, H&G, Skin-off:** 2-5, 5-7, 7-9 oz.

Master Case – 15 lbs.

Master Case Dimensions – 18”x 10” x 6”

TI/HI – 10/6 **Full Pallet:** 60 Cases

Pallet Net Weight: 900 lbs. **Pallet Gross Weight:** 960 lbs.

Shelf Life Fresh – 7 days from processing

Shelf Life Frozen - 24 months from production

Country of Origin – USA

Method of Catch – Wild Caught in Louisiana

Premium Quality. Exceptional Value.
NOLA Cats™ delivers the premium qualities chefs and operators value most: wild-caught, all-natural blue catfish with superior flavor, firmer texture, higher plate yield, and less moisture loss during cooking. Processed in a USDA-inspected, HACCP-certified facility using ozone-treated water, it offers premium quality at pricing competitive with farm-raised catfish.

Louisiana Heritage
Harvested daily by a network of more than 80 Louisiana commercial fishers, NOLA Cats™ comes from the rivers, lakes, and bayous that define the state's rich seafood tradition. Caught using traditional hoop nets, each fish is carefully harvested to preserve quality and freshness. Every fish is wild-caught and fully traceable from harvest to processing, delivering an authentic taste of Louisiana with dependable year-round availability.

Superior Flavor & Performance
Mild, clean, and naturally sweet with a firm texture that flakes beautifully after cooking. Rich in heart-healthy Omega-3s, NOLA Cats™ performs exceptionally across a wide range of menu applications—from fried baskets and blackened entrées to seafood platters, grilled specialties, and authentic New Orleans-style po'boys.

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