









IMITATION CRABMEAT
with SILVER FIN

A photograph of a piece of salmon steak, which is a rectangular cut of salmon with a pinkish-orange hue, resting on a white oval plate with a thin black rim. The plate is set on a light gray surface. In the foreground, a small rectangular card with a bright red border and a white center is propped up. The card has the words "SILVER FIN" and "STEAK" printed in bold, black, sans-serif capital letters. In the upper right corner, a small portion of another dish, possibly a salad with green vegetables and red dressing, is visible in a glass bowl.

**SILVER FIN
STEAK**

KEEP FROZEN

SILVER FIN FISH CAKES

INGREDIENTS: Fish, water, onion, bread crumbs, (bleached wheat flour, dextrose, yeast, salt), soup base (partially hydrogenated soybean and cottonseed oils, corn syrup solids, modified food starch, salt, sugar, caseinate, dehydrated chicken, potassium phosphate, monosodium glutamate, mono and diglycerides, onion powder, sodium stearoyl lactylate, soybean lecithin, annatto and turmeric [colors], xanthan gum, artificial and natural flavors, spice, garlic powder and yellow 5&B), cheddar cheese (cultured pasteurized milk, salt, enzymes, powdered cellulose added to prevent caking, artificial color), mayonnaise (soybean oil, egg yolk, water, vinegar, sugar, salt, mustard flour, dehydrated onion, dehydrated garlic, paprika and calcium disodium EDTA, added to protect flavor), celery, bell pepper, mustard (distilled white vinegar, water, mustard seed, salt, mustard flour, turmeric, paprika, and spices), hi-gluten flour (bleached wheat flour enriched [niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], malted barley flour, potassium bromate), lemon juice concentrate, sodium bisulfite (preservative), sodium benzoate (preservative), and lemon oil), creole seasoning (salt, red pepper, other spices, garlic, silicon dioxide), fish base (cooked fish, salt, whey, maltodextrin, corn oil, autolyzed yeast extract, modified food starch, hydrolyzed corn protein, onion powder, disodium moninate, disodium guanylate, natural flavors), seafood base (seafood [clams, lobster, shrimp, crab], salt, monosodium glutamate, partially hydrogenated soybean and cottonseed oils, butter [cream, natural flavor], onion powder, cellulose gum, natural flavors, spice and coloring). *Contains: Fish, Wheat, Soy, Milk, Egg, Clams, Lobster, Shrimp, Crab.

Produced By: A La Carte Foods, Inc., Paincourtville, LA 70391

COOKING INSTRUCTIONS: Keep Frozen To Fry

- 1) Heat oil to 350 *
- 2) Fry for 7 minutes or until golden brown
- 3) Serve hot

36 / 3oz. cakes

(19509)

NET WEIGHT 6.75 lbs.





[illegible]

NET WT 12 LBS
(27709)

[illegible]







SILVERFIN for the COMMERCIAL INDUSTRY

both the
carp,
ers of the



Bighead Carp



INVASIVE SPECIES

Bighead and silver carp, native to China, were brought to the U.S. in the 1970s and have begun to appear in open public waters, likely the result of escape or release.

- The silver carp can leap several feet out of the water when disturbed and pose a threat to boaters and their equipment.
- Both carp pose a threat to the local Louisiana freshwater fishery by out-competing native freshwater fish for food.
- Both are presently spreading rapidly through the large rivers of the Mississippi River Basin.

AL PRODUCTION

is to expand the markets of Silverfin throughout Louisiana and to other

fish rates as high quality. Silverfin species have a series of float-ers not easily separated from the the biggest obstacle in market-

researched current de-bone-the commercial industry and use a steaming method, which ing the bones after the fish is method is effective for commercial

as developed products such as balls, fish gumbo and imitation lifting, all pre-packaged and avail- sale.

on and instructional videos, please visit www.louisiana.gov/silverfin



Silverfin Gumbo



Lump Silverfin Meat



Silverfin Fish Cakes



silverfin

Eat those Asian carp

By [Name] 10/10/12

Asian carp, including bighead, grass, and black, are invasive species that have caused significant damage to the U.S. fishing industry and environment. The U.S. Department of Agriculture (USDA) and the U.S. Fish and Wildlife Service (FWS) are working to control their spread. One way to help is by eating them. The USDA has approved several recipes for Asian carp, including a fish cake recipe. The FWS has also approved a recipe for Asian carp soup. Eating Asian carp can help reduce their numbers and protect the U.S. fishing industry and environment.



Neurospira Occurrence:
From the Great Mississippi River and many tributaries into the Gulf of Mexico, and into other watersheds. (Lafayette, Louisiana, 1983; Early Time Force 1988; Douglas et al. 1990; [Name] 2012)

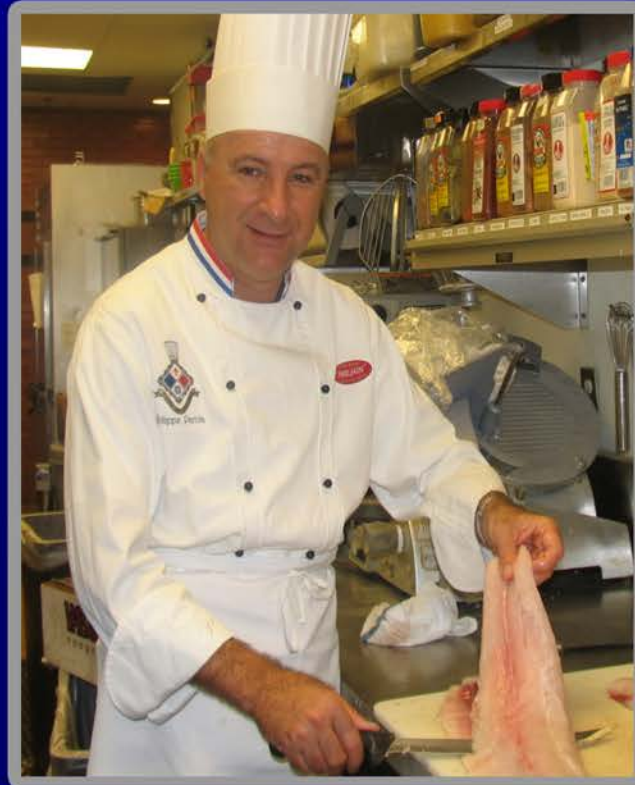
known
as

SILVERFIN

**As seen on
ABC WORLD NEWS**

**DIRECT FROM
U.S. RIVERS
TO CONSUMERS
ORGANIC
HIGH IN OMEGA 3
“WILD CAUGHT”**

**Bone - In
Silver Carp Steak**
now available!



“The flavor of the fish is described as a cross between scallops and crabmeat. Great for grilling, baking