

Signature Proteins

Looking for a protein that meets the diverse needs of your kitchen while delivering exceptional quality and versatility?

Our wild-caught fish protein is designed to elevate your menus. From breakfast staples to lunch and dinner mainstays to savory mixes, it's the premium protein your operation—and your diners—deserve.



Versatile Across Menus:

This protein adapts effortlessly to any dish. Use our breakfast links to kickstart the day, offer patties for hearty meals, grill bratwurst for bold flavor, or blend minced product into meatloaf, salads, and soups—your creativity sets the limit.



Sustainably Sourced for Peace of Mind:

Harvested from thriving natural waters, it's an eco-friendly option that aligns with your sustainability goals and satisfies environmentally aware buyers.



Premium Quality You Can Taste: Wild-caught and crafted for excellence, our fish delivers superior flavor and nutrition, giving your kitchen a competitive edge in every bite.



Nutritious and Wholesome:

Packed with omega-3 fatty acids and high-quality protein, it's a health-conscious choice that fuels your diners without compromise—perfect for institutions and families alike.



Fully Traceable Assurance: Know exactly where your protein comes from—every batch traces back to the day, time, and place of harvest, ensuring confidence in quality and safety.

Available Flavors: Bratwurst Blend; Southwest Blend, Breakfast Blend and Chef's Select

Our Promise:



We guarantee you a versatile, sustainable protein that delivers robust nutrition straight from nature's best waters—ready to meet the needs of your kitchen and your diners

Wild Caught. No Limits!

This wild-caught protein brings a nutrient-rich edge and endless culinary potential, sourced from fresh waterways with no limits to how it can be prepared. It redefines natural protein standards tailored for buyers like you: managers and chefs who demand premium, digestible, low-allergen options that support muscle health and satisfy discerning palates.



Signature Proteins

Flavor Profiles



Chef's Select

A great base to make your flavor creations. It can be used as an alternative in any recipe that calls for ground beef, pork, or turkey. Perfect for high-quality, easy meals, ensuring wholesome products for the whole family.

Ingredients: Chef's Select

Whitefish (*Hypophthalmichthys Molitrix*, *Hypophthalmichthys Nobilis*), TOCOBIOL ER (tocobiol, rosemary extract)(antioxidant)

Bratwurst Blend

A traditional German-style bratwurst made with finely ground product and a classic blend of savory spices, including white pepper, nutmeg, and marjoram. Offering a juicy bite with authentic, mildly seasoned flavor. Ideal for grilling or pan-frying.

Ingredients: Bratwurst Blend

Whitefish (*Hypophthalmichthys Molitrix*, *Hypophthalmichthys Nobilis*), Bratwurst Seasoning (Dextrose, Salt, Spices, and Silicon Dioxide added to prevent caking), Organic High-Oleic Sunflower Oil, Tocobiol ER (Tocobiol, Rosemary Extract)(Antioxidant)

Breakfast Blend

Our Breakfast Blend offers a mild, savory flavor profile perfect for breakfast menus and beyond. Crafted from premium, wild-caught fish and seasoned with a classic blend of sage, pepper, and spices, it provides chefs with a versatile, better-for-you protein that works anywhere.

Ingredients: Breakfast Blend

Whitefish (*Hypophthalmichthys Molitrix*, *Hypophthalmichthys Nobilis*), Breakfast Seasoning (Dextrose, Salt, Pepper, Sage, Other Spices), Organic High-Oleic Sunflower Oil, TOCOBIOL ER (Tocobiol, Rosemary Extract) (antioxidant)

Southwest Blend

A robust, Southwestern-style product made with high-quality fish and a signature blend of bold spices, including green chilies, smoked paprika, garlic, and onion. This coarse product delivers a mildly spicy, smoky flavor profile with a hint of heat.

Ingredients: Southwest Blend

Whitefish (*Hypophthalmichthys Molitrix*, *Hypophthalmichthys Nobilis*), Green Chili, Lime Juice, Organic High-oleic Sunflower Oil, Red and Green Peppers, Garlic Powder, Onion Powder, Black Pepper, Salt, Smoked Paprika, Mustard Powder, Chipotle, Chili Pepper, Cayenne Pepper, Tocobiol ER (Tocobiol, Rosemary Extract)(Antioxidant)

Southwest Blend

Bold Flavor. Endless Menu Applications.

Our Southwest Blend delivers a smoky, mildly spicy profile that works seamlessly across breakfast, lunch, and dinner menus. Crafted from premium wild-caught fish and seasoned with green chilies, smoked paprika, garlic, and onion, this protein gives chefs a versatile option that can replace ground beef, pork, or turkey—while delivering on both nutrition and sustainability.



Why It Works in Your Kitchen

- Flexible Applications: Ideal for breakfast skillet, burritos, tacos, nachos, bowls, casseroles, or custom patties.
- Consistent Flavor: Bold yet balanced seasoning appeals to a wide range of diners without overwhelming heat.
- Nutrient-Dense: High in protein and omega-3s — a smart, health-forward choice for today's menus.
- Operational Ease: Cook directly from frozen; bulk-packed for portion control; FDA, USDC inspected for quality and consistency



Perfect for:

- Quick-service & fast-casual: Southwest burritos, tacos, bowls.
- Institutional menus: Skillet, wraps, casseroles.
- Full-service restaurants: Signature patties, sliders, and entrées with a Southwestern twist.



Specs:

- Format: Links (1 oz) or 5 lb chub
- Net Weight: 10–20 lbs per case
- Storage: Frozen; 180-day shelf life
- Preparation: Cook to 165°F internal temperature, Do not microwave

Our Promise:



We guarantee you a versatile, sustainable protein that delivers robust nutrition straight from nature's best waters —ready to meet the needs of your kitchen and your diners

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Wild Caught. No Limits!

This wild-caught protein brings a nutrient-rich edge and endless culinary potential, sourced from fresh waterways with no limits to how it can be prepared. It redefines natural protein standards tailored for buyers like you: managers and chefs who demand premium, digestible, low-allergen options that support muscle health and satisfy discerning palates.



Southwest Blend

Nutrition



Impact Fisheries

Caught and processed in the Midwest.



Flavor with a Side of Bragging Rights

Chefs want three things: flavor, versatility, and a story worth telling.

We deliver all three. Our wild-caught whitefish is mild, lean, and takes on seasoning like a pro. Burgers, brats, tacos, bowls — it fits anywhere on the menu.

But here's the twist: every pound served helps restore America's waterways. So you can serve a dish that tastes amazing, performs beautifully in the kitchen, and makes your diners feel good about ordering it.

Tell the story. Taste the difference.

Nutrition Facts	
about 53 servings per container	
Serving size	3 Links (85g)
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 1.0g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 290mg	13%
Total Carb. 6g	2%
Dietary Fiber 1g	4%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein 13g	
Vitamin D 17.1mcg 90%	• Calcium 40mg 4%
Iron 1.4mg 8%	• Potas. 360mg 8%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: WHITEFISH (HYPOPHthalmichthys molitrix, HYPOPHthalmichthys nobilis), GREEN CHILI, LIME JUICE, ORGANIC HIGH-OLEIC SUNFLOWER OIL, RED AND GREEN BELL PEPPERS, GARLIC POWDER, ONION POWDER, BLACK PEPPER, SALT, SMOKED PAPRIKA, MUSTARD POWDER, CHIPOTLE CHILI PEPPER, CAYENNE PEPPER, TOCOTRIENOL (TOCOTRIENOL, ROSEMARY EXTRACT) (ANTIOXIDANT)

CONTAINS: FISH

Product may contain bones *DEPENDENT ON PRODUCT FORM, "NATURAL SHEEP CASING" MAY BE PRESENT.

SAFE HANDLING INSTRUCTIONS

SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW FISH SEPARATE FROM OTHER FOODS, WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW FISH.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD

Manufactured By: Impact Fisheries
2 Industrial Dr., Piedmont, MO 63957

FEI# 3022617372

Product of USA

Cook to a minimum internal temperature is 165°F
Do not Microwave

Available Weights: Available Weights/Forms: 1 lb and 5 lb chubs

Dairy Free, Gluten Free, no artificial flavor or colors, no fillers, wild caught, Premium Spice Blends



contact@impactfisheries.com
573-523-5028

Bratwurst Blend

Authentic German Flavor. Modern Nutrition.

Our Bratwurst Blend delivers the classic taste of traditional German sausage in a better-for-you protein. Crafted from premium wild-caught fish and seasoned with white pepper, nutmeg, marjoram, and other signature spices, it offers chefs a versatile, clean-label alternative to pork or beef bratwurst without sacrificing authentic flavor.



Why It Works in Your Kitchen

- **Authentic Flavor:** Classic bratwurst seasoning delivers a mild, savory profile diners love.
- **Versatile Formats:** Use in sandwiches, sliders, platters, appetizers, or as a breakfast sausage option.
- **Modern Nutrition:** High in protein, low in saturated fat — a lighter choice for health-conscious diners.
- **Operational Ease:** Cook directly from frozen; FDA, USDC inspected for consistent quality and safety.



Perfect for:

- **Full-service restaurants:** Grilled bratwurst sandwiches, signature sliders, sausage platters.
- **Institutional menus:** Breakfast sandwiches, lunch entrées, catering options.
- **Quick-service & fast-casual:** Sausage wraps, bratwurst bowls, street-food style sandwiches.



Specs:

- **Format:** Patties, 4 oz links, or 5 lb bags
- **Net Weight:** 3 x 5 lb case
- **Storage:** Frozen; 180-day shelf life
- **Preparation:** Cook to 165°F internal temperature. Do not microwave

Our Promise:



We guarantee you a versatile, sustainable protein that delivers robust nutrition straight from nature's best waters —ready to meet the needs of your kitchen and your diners

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Wild Caught. No Limits!

This wild-caught protein brings a nutrient-rich edge and endless culinary potential, sourced from fresh waterways with no limits to how it can be prepared. It redefines natural protein standards tailored for buyers like you: managers and chefs who demand premium, digestible, low-allergen options that support muscle health and satisfy discerning palates.

Bratwurst Blend

Nutrition



Impact Fisheries

Caught and processed in the Midwest.



Flavor with a Side of Bragging Rights

Chefs want three things: flavor, versatility, and a story worth telling.

We deliver all three. Our wild-caught white fish is mild, lean, and takes on seasoning like a pro. Burgers, brats, tacos, bowls — it fits anywhere on the menu.

But here's the twist: every pound served helps restore America's waterways. So you can serve a dish that tastes amazing, performs beautifully in the kitchen, and makes your diners feel good about ordering it.

Tell the story. Taste the difference.

Nutrition Facts	
40 servings per container	
Serving size	1 Link (113g)
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 8g	11%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 790mg	34%
Total Carb. 5g	2%
Dietary Fiber <1g	2%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 19g	
Vitamin D 25.5mcg 130%	Calcium 60mg 4%
Iron 1.7mg 10%	Potas. 370mg 8%
* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: WHITEFISH (HYPOPHthalmichthys molitrix, HYPOPHthalmichthys nobilis), BRATWURST SEASONING (DEXTROSE, SALT, SPICES, AND SILICON DIOXIDE ADDED TO PREVENT CAKING), ORGANIC HIGH-OLEIC SUNFLOWER OIL, TOCBIOL ER (TOCBIOL, ROSEMARY EXTRACT) (ANTIOXIDANT)

CONTAINS: FISH

Product may contain bones

*DEPENDING ON PRODUCT FORM, "HOG CASING" MAY BE PRESENT.

SAFE HANDLING INSTRUCTIONS

SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW FISH SEPARATE FROM OTHER FOODS, WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW FISH.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD

Manufactured By: Impact Fisheries
2 Industrial Dr., Piedmont, MO 63957

FEI# 3022617372

Product of USA

Cook to a minimum internal temperature is 165°F
Do not Microwave

Available Weights/Forms: Patties and 4oz links

Dairy Free, Gluten Free, no artificial flavor or colors, no fillers, wild caught, Premium Spice Blends



contact@impactfisheries.com
573-523-5028

Breakfast Blend

Start the Day Strong.

Our Breakfast Blend offers a mild, savory flavor profile perfect for breakfast menus and beyond. Crafted from premium wild-caught fish and seasoned with a classic mix of sage, pepper, and spices, it gives chefs a versatile, better-for-you protein that works anywhere traditional breakfast sausage is used — and then some.



Why It Works in Your Kitchen

- Versatile Applications: Perfect for breakfast sandwiches, burritos, skillet, wraps, or as a side option.
- Consistent Flavor: Mild, approachable seasoning appeals to a wide audience and pairs well with eggs, potatoes, and breads.
- Nutrition-Focused: High in protein, low in saturated fat — an easy way to serve health-forward breakfast choices.
- Operational Ease: Cook directly from frozen; FDA, USDC inspected for quality and consistency.



Perfect for:

- Quick-service & fast-casual: Breakfast sandwiches, wraps, burritos.
- Institutional menus: High-volume breakfast programs, catering options.
- Full-service restaurants: Brunch menus, signature skillet, and creative breakfast bowls.



Specs:

- Format: Links (1 oz), patties (2 oz), 1 or 5 lb chubs
- Net Weight: 10–20 lbs per case
- Storage: Frozen; 180-day shelf life
- Preparation: Cook to 165°F internal temperature, Do not microwave

Our Promise:



We guarantee you a versatile, sustainable protein that delivers robust nutrition straight from nature's best waters — ready to meet the needs of your kitchen and your diners

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Wild Caught. No Limits!

This wild-caught protein brings a nutrient-rich edge and endless culinary potential, sourced from fresh waterways with no limits to how it can be prepared. It redefines natural protein standards tailored for buyers like you: managers and chefs who demand premium, digestible, low-allergen options that support muscle health and satisfy discerning palates.



Breakfast Blend

Nutrition

Flavor with a Side of Bragging Rights

Chefs want three things: flavor, versatility, and a story worth telling.

We deliver all three. Our wild-caught white fish is mild, lean, and takes on seasoning like a pro. Burgers, brats, tacos, bowls — it fits anywhere on the menu.

But here's the twist: every pound served helps restore America's waterways. So you can serve a dish that tastes amazing, performs beautifully in the kitchen, and makes your diners feel good about ordering it.

Tell the story. Taste the difference.

Nutrition Facts	
about 53 servings per container	
Serving size	3 Links (85g)
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 7g	8%
Saturated Fat 1.0g	6%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 350mg	15%
Total Carb. 3g	1%
Dietary Fiber 0g	1%
Total Sugars <1g	
Includes <1g Added Sugars	2%
Protein 14g	
Vitamin D 19.5mcg 100%	Calcium 40mg 2%
Iron 1.1mg 6%	Potas. 270mg 6%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

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FEI# 3022617372
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Impact Fisheries

Caught and processed in the Midwest.



INGREDIENTS: WHITEFISH (HYPOPHthalmichthys molitrix, HYPOPHthalmichthys nobilis), BREAKFAST SEASONING (DEXtrose, SALT, PEPPER, SAGE, OTHER SPICES), ORGANIC HIGH-OLEIC SUNFLOWER OIL, TOCOBIOL ER (TOCOBIOL, ROSEMARY EXTRACT) (ANTIOXIDANT)

CONTAINS: FISH

Product may contain bones *DEPENDING ON PRODUCT FORM, "NATURAL SHEEP CASING" MAY BE PRESENT

SAFE HANDLING INSTRUCTIONS

SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW FISH SEPARATE FROM OTHER FOODS, WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW FISH.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD

Cook to a minimum internal temperature is 165°F.
Do not Microwave

Available Weights/Forms: 1 oz links, 2 oz patties, and 1 or 5 lb chubs
Dairy Free, Gluten Free, no artificial flavor or colors, no fillers, wild caught, Premium Spice Blends



contact@impactfisheries.com
573-523-5028

Chef's Select

The Ultimate Canvas for Culinary Creativity.

Chef's Select is a premium wild-caught ground protein designed for maximum menu flexibility. With a clean, mild flavor, it's the ideal starting point for burgers, tacos, bowls, casseroles, seafood cakes, stuffing, and more — replacing ground beef, pork, or turkey while delivering a lighter, nutrient-rich option for any cuisine.



Why It Works in Your Kitchen

- Menu Versatility: Adapts across breakfast, lunch, and dinner applications.
- Customizable Flavor: Mild, neutral profile takes on your seasoning, sauces, and style.
- Better-for-You Protein: High in protein, low in saturated fat, naturally rich in omega-3s.
- Operational Efficiency: Bulk-packed, cook-from-frozen, FDA, USDC inspected for consistency and safety.



Perfect for:

- Quick-service & fast-casual: Burgers, tacos, nachos, burritos, grain bowls.
- Institutional menus: Casseroles, wraps, bulk-prep entrées.
- Full-service restaurants: Signature burgers, house-made meatballs, custom patties.



Specs:

- Format: 1 lb or 5 lb chubs
- Net Weight: 12–20 lbs per case
- Storage: Frozen; 180-day shelf life
- Preparation: Cook to 165°F internal temperature, Do not microwave

Our Promise:



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Wild Caught. No Limits!

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Chef Select

Nutrition



Caught and processed in the Midwest.



Flavor with a Side of Bragging Rights

Chefs want three things: flavor, versatility, and a story worth telling.

We deliver all three. Our wild-caught white fish is mild, lean, and takes on seasoning like a pro. Burgers, brats, tacos, bowls — it fits anywhere on the menu.

But here's the twist: every pound served helps restore America's waterways. So you can serve a dish that tastes amazing, performs beautifully in the kitchen, and makes your diners feel good about ordering it.

Tell the story. Taste the difference.

Nutrition Facts	
about 64 servings per container	
Serving size	3.0 oz (85g)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 5.0g	6%
Saturated Fat 1.0g	5%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 40mg	2%
Total Carb. 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 15g	
Vitamin D 20.6mcg 100%	• Calcium 30mg 2%
Iron 1.0mg 6%	• Potas. 280mg 6%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: WHITEFISH (HYPOPHthalmichthys molitrix, HYPOPHthalmichthys nobilis), TOCOPHthyl ER (TOCOPHthyl, ROSEMARY EXTRACT) (ANTIOXIDANT)

CONTAINS: FISH
Product may contain bones

SAFE HANDLING INSTRUCTIONS

SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW FISH SEPARATE FROM OTHER FOODS, WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW FISH.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD

Cook to a minimum internal temperature is 165°F.
Do not Microwave

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Available Weights/Forms: 1 lb or 5 lb chubs
Dairy Free, Gluten Free, no artificial flavor or colors, no fillers, wild caught