



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



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.

| 40 servings per container Serving size 1 Lir | nk (113 |
|---|--------------|
| Amount per serving | 170 |
| | % Daily Valu |
| 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% • Calci | ium 60mg 4 |
| Iron 1.7mg 10% • Pota | s. 370mg 8 |

Manufactured By: Impact Fisheries 2 Industrial Dr., Piedmont, MO 63957 FEI# 3022617372

Product of USA

INGREDIENTS: 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)

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

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, Premuim Spice Blends



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