

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:



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.



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