



LOUISIANA

FISH FRY PRODUCTS



- FRY FINDER -

SEASONED CRISPY FISH FRY
Great for Catfish, Bream & Bass

CAJUN CRISPY FISH FRY
Great for Tilapia, Catfish & Sac-a-lait (Crappie)

CLASSIC FRY
Season to taste for delicious Meat or Seafood — especially Oysters!

SEASONED CRISPY CHICKEN FRY
A Spicy Fry Great for Chicken, Pork Chops & Pork Tenderloin



NEW ORLEANS STYLE FISH FRY
Great for Trout, Flounder & Grouper

SEASONED CRISPY SHRIMP FRY
Great for Shrimp, Calamari, Crab Fingers, Oysters & Clams

SEASONED BEER BATTER
Great for Cod Fish, Haddock, Onion Rings & Veggies



THE PERFECT FRY...NO MATTER WHAT YOU'RE FRYING!



PKG UPC	LAFF ITEM #	DESCRIPTION	PACK SIZE	CASE SIZE	CASE WEIGHT	PRODUCT YIELD PER LB. OF PROTEIN
0-39156-	15	Seasoned Fish Fry	1	25 lbs.	26 lbs.	1lb of Breeding = 4.5 lbs.
00044	44	Seasoned Fish Fry (5.75 lbs.)	4	1 Gal.	25.54 lbs.	1lb of Breeding = 4.5 lbs.
00283	283	N.O. Style Lemon Fish Fry	1	25 lbs.	26 lbs.	1lb of Breeding = 7 lbs.
00357	357	N.O. Style Lemon Fish Fry (5.50 lbs.)	4	1 Gal.	24.34 lbs.	1lb of Breeding = 7 lbs.
00439	439	Cajun Fish Fry	1	25 lbs.	26 lbs.	1lb of Breeding = 4.5 lbs.
00113	113	Shrimp Fry	1	25 lbs.	26 lbs.	1lb of Batter = 3.5 lbs.
00028	28	Classic Fry	1	50 lbs.	52 lbs.	1lb of Breeding = 4.5 lbs.
00269	269	Beer Batter Mix	1	25 lbs.	26 lbs.	1lb of Batter = 6 lbs.
00012	12	Chicken Fry	1	25 lbs.	26 lbs.	1lb of Batter = 29 pcs.
00361	361	Chicken Fry (5.25 lbs.)	4	1 Gal.	23.32 lbs.	1lb of Batter = 29 pcs.

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For more information, contact your local Louisiana Fish Fry Regional Sales Manager or email FoodService@LouisianaFishFry.com



BOILS & SEASONINGS

QUALITY

Each of our boil products are specifically blended to make a perfect batch of boiled seafood every time – whether you use our powder, liquid or a combination of the two. Our boil seasoning blends consistently deliver the delicious backyard-boil taste that customers crave. Our recipes add more flavor, without adding more salt, to perfectly complement all seafood.

VALUE

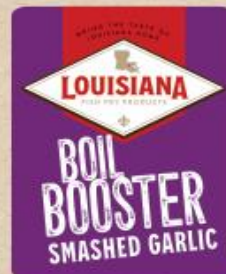
All three of our Boil Booster seasoning blends help eliminate the need for adding costly produce without sacrificing the delicious citrus, garlic, or savory herb flavors in your boiled seafood.

EASE OF USE

Just pour, boil and soak – our boil products make it that simple. Our boils and seasoning blends will help you cut prep time without cutting flavor.



BOILS & SEASONINGS



PKG UPC	LAFF ITEM #	DESCRIPTION	PACK SIZE	CASE SIZE	CASE WEIGHT	PRODUCT YIELD PER LB. OF PROTEIN
0-39156-00520	174	Boil Booster, Herbal Overload	12	8 oz.	7.12 lbs.	1 Bag of mix = 45 lbs.
00521	175	Boil Booster, Zesty Citrus	12	7 oz.	6.37 lbs.	1 Bag of mix = 45 lbs.
00522	176	Boil Booster, Smashed Garlic	12	8 oz.	7.12 lbs.	1 Bag of mix = 45 lbs.
00301	301	Cajun Drip, Viet-Cajun	10	1 lb.	11 lbs.	1 Bag of mix = 50 - 70 lbs.
00506	56	Cajun FIRE Boil (Spicy Recipe)	6	65 oz.	25.54 lbs.	1 Bag of mix = 45 lbs.
00124	124	Cajun FIRE Boil (Spicy Recipe)	1	25 lbs.	26.08 lbs.	25 lbs. of mix = 250 lbs.
00157	157	Crawfish, Crab & Shrimp Boil (Original Recipe)	6	4.5 lbs.	29.04 lbs.	1 Bag of mix = 45 lbs.
00011	11	Crawfish, Crab & Shrimp Boil (Original Recipe)	1	25 lbs.	26.08 lbs.	25 lbs. of mix = 250 lbs.
00009	9	Crawfish, Crab & Shrimp Boil (Original Recipe)	1	50 lbs.	52 lbs.	50 lbs. of mix = 500 lbs.
00065	65	Crawfish, Crab & Shrimp Boil (Liquid Conc.)	4	1 Gal.	36 lbs.	5 oz. of Liquid = 50 lbs.
00064	64	Crawfish, Crab & Shrimp Boil (Liquid PURE)	4	1 Gal.	36 lbs.	2.5 oz. of Liquid = 50 lbs.
00198	198	Crab Boil, Ground	1	50 lbs.	53 lbs.	Season to taste
00197	197	Cayenne Pepper	1	50 lbs.	52.6 lbs.	Season to taste
00021	21	Chinese Style Red Pepper	1	50 lbs.	52.6 lbs.	Season to taste
00118	118	Cajun Seasoning	1	50 lbs.	52.6 lbs.	Season to taste
00525	205	Trinity Shake Seasoning Blend, Retail	12	4.1 oz.	3.28 lbs.	Season to taste

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ENTRÉES & BASE MIXES

QUALITY

Genuine, delicious, Louisiana-style entrées and sides to increase dollar ring and repeat customers. Our products maintain taste and visual integrity in steam tables and under heat lamps for maximum quality while controlling waste.

VALUE

Low food costs leading to high margins. All items are shelf stable, saving valuable freezer space.

EASE OF USE

Our line of versatile and delicious products can be used with many different proteins. This allows for control over the recipe, as well as variety on your menu, all while helping eliminate costly prep time when making a roux, chopping vegetables, or measuring spices. It's all done for you.



ENTRÉES & BASE MIXES



PKG UPC 0-39156-	LAFF ITEM #	DESCRIPTION	PACK SIZE	CASE SIZE	CASE WEIGHT	PRODUCT YIELD PER BAG
00922	173	BBQ Shrimp Sauce Mix	12	1.5 oz.	1.59 lbs.	6, 8 oz. Servings
00036	36	Brown Gravy Mix	10	1 lb.	11 lbs.	20, 8 oz. Servings
00034	34	Etouffée Base	10	1 lb.	11 lbs.	16, 8 oz. Servings
00035	35	Gumbo Base	10	1 lb.	11 lbs.	27, 8 oz. Servings
00279	279	Dirty Rice Mix	4	2.5 lbs.	11 lbs.	24, 8 oz. Servings
00033	33	Jambalaya Mix	4	2.5 lbs.	11 lbs.	24, 8 oz. Servings

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SAUCES & MARINADE

QUALITY

All our sauces are made with quality ingredients – from the fresh horseradish in our popular Cocktail sauce to the relish and dash of lemon in our Tartar sauce, it's easy to see and taste the difference.

VALUE

Our sauces are packed with flavor – a little bit goes a long way, optimizing your food costs.

VERSATILITY

Most of our sauces can be used as marinades, grilling sauces, or salad dressings. For example, our Remoulade Sauce is not only great on salads, but also makes a tasty dipping sauce. our Seafood Sauce makes a delicious, tangy glaze for both steak and seafood. We also offer smaller tabletop sizes for your guests to use and love.



SAUCES & MARINADE



PKG UPC 0-39156-	LAFF ITEM #	DESCRIPTION	PACK SIZE	CASE SIZE	CASE WEIGHT	PRODUCT YIELD PER CONTAINER
00066	66	Cocktail Sauce, Gallon	4	1 Gal.	40.3 lbs.	64, 2 oz. Servings
00153	153	Remoulade Sauce, Gallon	4	1 Gal.	33.5 lbs.	64, 2 oz. Servings
00067	67	Tartar Sauce, Gallon	4	1 Gal.	31.1 lbs.	64, 2 oz. Servings
00052	52	Cravin' Cajun Hot Sauce, Gallon	4	1 Gal.	38.7 lbs.	252, 1/3 oz. Servings
00045	45	Cocktail Sauce, Retail	12	12 oz.	10.3 lbs.	12, 1 oz. Servings
00046	46	Tartar Sauce, Retail	12	10.5 oz.	9.175 lbs.	10.5, 1 oz. Servings
00047	47	Seafood Sauce, Retail	12	12 oz.	10.3 lbs.	12, 1 oz. Servings
00048	48	Remoulade Sauce, Retail	12	10.5 oz.	9.175 lbs.	10.5, 1 oz. Servings
00524	162	Cajun Dipping Sauce, Retail	12	10.5 oz.	9.175 lbs.	10.5, 1 oz. Servings
00667	38	Fish Taco Sauce, Retail	12	10.5 oz.	9.175 lbs.	10.5, 1 oz. Servings
00669	61	Garlic Butter Sauce, Retail	12	10.5 oz.	9.175 lbs.	10.5, 1 oz. Servings
00054	54	Cravin' Cajun Hot Sauce, Retail	24	6 oz.	20.28 lbs.	18, 1/3 oz. Servings
00350	350	Injectable Marinade, Retail	6	16 oz.	10 lbs.	29, 1 Tbsp. Servings

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Let's All
LOUISIANA

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