

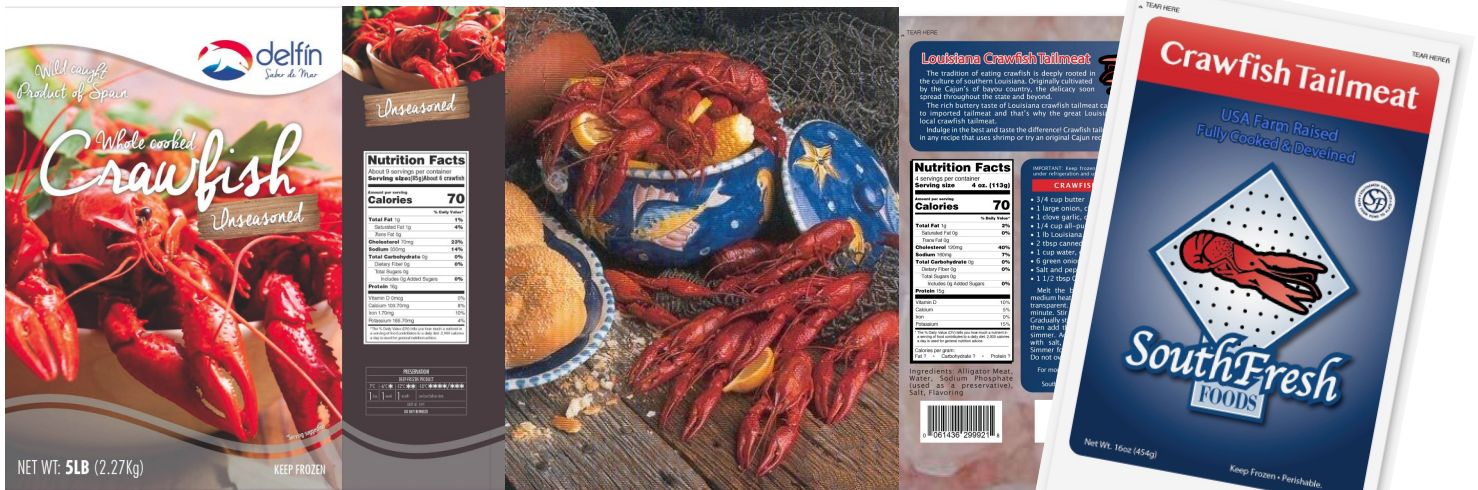


SouthFresh FARMS Crawfish

(*Procambarus clarkii*)
Spain • Louisiana • China

The tradition of eating crawfish is deeply rooted in the culture of southern Louisiana. Originally cultivated by the Cajun's of bayou country, the delicacy soon spread throughout the state and beyond. Louisiana Crawfish with a rich buttery taste are still considered the premium choice.

Crawfish Tailmeat can be substituted for shrimp in just about any recipe. Try them in salads, fried, in a seafood sauce or in traditional etouffee of jambalaya. Indulge in the best and taste the difference!



Whole Cooked Crawfish • Crawfish Tailmeat

63016	Whole Cooked Crawfish	2 x 5 lb	16-22	10 lbs	L 15 x W 11 x H 5	Louisiana
63010	Whole Cooked Crawfish	2 x 5 lb	10-15	10 lbs	L15 x W 11 x H 5	Louisiana
63000	Crawfish Tailmeat USA	24 x 1 lb	175 ct	24 lbs	L 7 x W 11 x H 16	Louisiana
63100	Crawfish Tailmeat	24 x 1 lb	100-150	24 lbs	L 7 x W 11 x H 16	China
63150	Crawfish Tailmeat	24 x 1 lb	150-200	24 lbs	L 7 x W 11 x H 16	China

SouthFresh Foods

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