



J.J. McDONNELL
Excellence in Seafood

STEPHANIE PAZZAGLIA
OUTREACH & DEVELOPMENT MANAGER

J.J. MCDONNELL IN HISTORY

THE DEVELOPMENT OF “*EXCELLENCE IN SEAFOOD*”



1945

Established (Baltimore Seafood Market)

1985

Maryland Wholesale Seafood Market

2023

J.J. McDonnell Today

OUR FACILITY

NEWLY CONSTRUCTED NOVEMBER 2016

62,500 SQ FT BUILDING

Receiving | Storage: fresh & frozen | Processing | Staging | Transportation



PROCESSING



PROCESSING CAPABILITIES INCLUDE:

- THERMOFORMING ROLLSTOCK FORMING AND SEALING- NO MODIFIED ATMOSPHERE (MULTI-VAC)
- IVP ROLLSTOCK MACHINE (VARIO-VAC)
- HAR-PAK ULMA
- PORTION MACHINE
- FULL SALMON LINE
- WRAP AROUND LABEL
- WEIGHT PRICE LABELER
- OVERWRAP



VARIO-VAC
SKINPACK



10K SKINPACK



RUB & CEDAR
PLANK SKINPACK



PORTIONS



FILLET



J.J. MCDONNELL BLUE CATFISH PROGRAM

- INTRODUCED TO THE CHESAPEAKE BAY IN THE 1970'S AS A RECREATIONAL FISH
- APEX PREDATOR IN THE CHESAPEAKE BAY
- BLUE CATFISH FEED ON OUR NATIVE SPECIES INCLUDING PERCH, STRIPED BASS, BLUE CRAB AND SHELLFISH
- WATERMEN USE HOOP-NETS, FISH POTS, POUND NETS AND HAUL SEINES TO CAPTURE
- *BEYOND SUSTAINABLE!* MONTEREY BAY AQUARIUM RANKS CHESAPEAKE BAY BLUE CATFISH AS A *GREEN RECOMMENDATION*
- USDA CERTIFIED

JJ McDonnell has created a market for Blue Catfish by taking this species out of the bay and getting it onto menus.

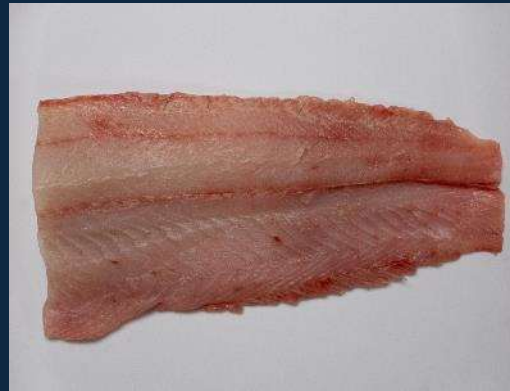


Wild Chesapeake Bay
Blue Catfish
(*Ictalurus furcatus*)





Northern Snakehead
AKA Chesapeake Channa
(*Channa argus*)

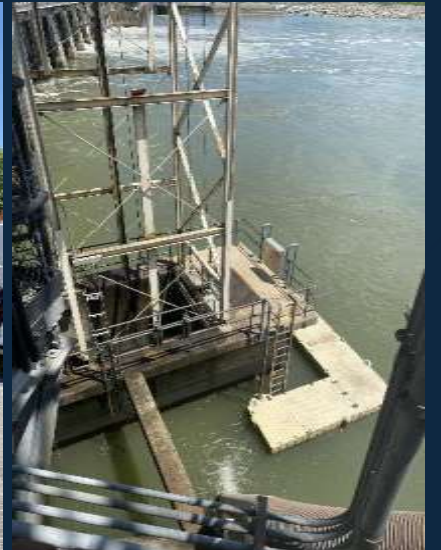
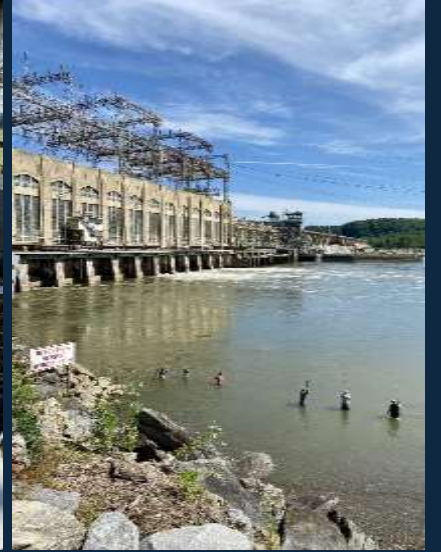


INDUSTRY MEMBERSHIP



NATIONAL
FISHERIES
INSTITUTE

Conowingo Dam Program





THANK YOU FOR YOUR TIME!

