

Product Catalog

2019 2020



A LETTER FROM THE CEO:

Over the past century, Seattle Fish Company has expanded our dedication to health, environment, community and quality. We have been guided by an overarching principle and purpose: we sustainably feed people.

This phrase - we sustainably feed people - is much more than a tagline. It imparts strength and clarity as we look to the future. It helps define how Seattle Fish Company will conduct ourselves, who we will be, and how we will operate. It allows us to make informed decisions on the people we hire, the product we carry and the partnerships we form.

It means that we're continually improving the way we source, ship and deliver our products. Reducing our carbon footprint by combining routes, increasing our use of recyclable materials, decreasing our energy and water usage and partnering with vendors who take the time to make, grow and harvest food the right way. After all, if we do not operate in this way - we're not really acting sustainably, are we?

It's our goal to be more than your purveyor. We hope to be your partner - one you can come to with questions, concerns and ideas. Above all, we hope to be someone you trust. When you feed your customers and your family, we want you to feel good about what they're eating because not only does it taste delicious, but it was consciously selected and sourced because it met our high standards.

Our deep roots and strong relationships in the communities we serve mean the world to us, and we look forward to - with your help - continuing to sustainably feed people for generations to come.



CONTACT INFORMATION

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Seattle Fish Company (Kansas City) 4300 N. Mattox Rd. Riverside, MO 64150 (816) 920-7070

www.seattlefish.com



This icon denotes a local product in the communities we serve, Colorado and Kansas City.



This flag icon indicates a product grown, harvested or made in the USA.



When you see this icon, it indicates a brand and/ or product with sustainable practices in place.







What Makes Us Different

For more than 100 years, *Seattle Fish Co.* has been dedicated to serving those who serve others.

It all began back in 1918, when our founder, Mose lacino, first saw the opportunity to bring fresh seafood to landlocked Colorado.

Hand-selected fresh fish from the Seattle markets was carefully packed in sawdust and ice, then shipped to Denver by railcar - replenishing the ice at each stop along the way. Then, from Union Station, he tirelessly pushed a cart around downtown, brining sought-after fish and oysters to Denver chefs, markets and restaurants.

The core values that Mose instilled in his budding company back then still drive us today. They are what we stand for, what we believe in – and they're reflected every day in the work we do, the people we employ, and the businesses we serve.

Quality and customer service are paramount – we take pride in every product we offer, and partner closely with you to anticipate your needs and help deliver exceptional experiences to your customers daily.

We are a *family* first and company second. Every day our diverse, engaged and high-performing staff work together toward common goals. They learn from one another, and treat each other with respect. The people we draw to us are people who believe – in themselves, in our customers, and in our work.

We're passionate about *giving back*. We believe it's our responsibility - through outreach, fundraising and volunteering with nonprofits – to make a positive and lasting impact on the community we love and that has supported us since day one.

What underpins all these values – and really sets us apart – is our holistic dedication to *sustainability*.

Since its inception, Seattle Fish Co. has devoted itself to sustainable, big-picture best practices – from responsible sourcing to 24/7 handling, to reducing waste and energy use at every opportunity, and striving to educate and inform our employees, our customers and the public on why we do what we do.

So why is sustainability so important to us?

Right now, our global population is growing faster than our ability to feed people. In fact, the UN estimates that we'll need twice as much protein by 2050. This is a problem, because we will literally run out of land area to farm with conventional methods. If we as a population fail to change the way we grow, catch and harvest our food, we will not be able to successfully feed our growing planet.

This is what's at stake.

Seattle Fish Co. believes that fish can be the future. Responsible fishing and aquaculture practices can bring communities healthy protein sources, with far less harm to the environment and much less dependence on water usage. By partnering with people who do things the right way, we've thoughtfully built our supply chain to become your trusted distributor of the highest quality sustainably sourced and fully traceable products available.

Because we believe everyone should have access to quality, consciously-sourced food. Because this helps keep our planet healthy. And because a healthier planet means healthier communities. And healthier communities mean happier, healthier people.

Seattle Fish Co. has a vision – which gives clarity, power and velocity to everything we do: we sustainably feed people. We understand that our customers – retailers, restaurants, distributors, caterers and consumers across 12 states – share in our passion.

You are part of our vision, invested in our values. And together we're working towards something bigger than ourselves – a happier, stronger and more sustainable future for everyone.

Sustainability Achievements & Accolades

- · First in the Rocky Mountain region to be Marine Stewardship Council (MSC) certified
- · Monterey Bay Aquarium (MBA) seafood collaborator and partner
- Hazard Analysis Critical Control Point (HACCP) certified
- Co-founder industry nonprofit, Sea Pact (2013)
- Gold Leader; Colorado Environmental Leadership Program
- Denver Certifiably Green Business
- Members of the National Fisheries Institute (NFI)
- Members of the Global Aquaculture Alliance (GAA)
- Aquaculture Stewardship Council (ASC) certified (since 2016)
- Denver Metro Chamber, Green Business of The Year (2017)



100 YEARS

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SEATTLE FISH C? & GOURMET PROVISIONS

Product Catalog 2019-2020

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Introducing Seattle Fish Co. Products

You may already know and love our Seattle Fish Co. branded scallops, or the tangy cocktail sauce we released in collaboration with The Real Dill. What if we told you we have an entirely new line of products so delicious, and so high-quality, we're willing to literally put our name on them?

We're excited to introduce you to our growing Seattle Fish Co. label line. Over the next several years we'll be expanding our private label offerings, adding items like gourmet smoked salmon spreads and southwest shrimp empanadas.

These items are made in partnership with our vendors, and use fresh, high-quality ingredients. Above all, we're confident they will deliver a consistent, delicious experience every time you prepare and feed them to your customers or your family. Read on to find out more about the new products we will start releasing beginning in June 2019.









Introducing Seattle Fish Co. Gourmet

Smoked Salmon Spreads

Made with whole pieces of smoked Atlantic salmon from The Santa Barbara Smokehouse®







LEMON DILL

Bright and herby, our Lemon Dill spread

is mixed with cream cheese, fresh dill and

a squeeze of lemon.

Gourmet smoked salmon mixed with cream cheese, chives and just a hint of ginger.

ORIGINAL

Expect a light, smoky heat from the green chilies and paprika followed by the freshness of cilantro and lime.

SOUTHWEST

CODE	PRODUCTS	UNIT SIZE	UNITS/CS	SHELF LIFE
SP01	SALMON SPREAD - ORIGINAL	6 OZ.	12	30 DAYS
SP02	SALMON SPREAD - LEMON DILL	6 OZ.	12	30 DAYS
SP03	SALMON SPREAD - SOUTHWEST	6 OZ.	12	30 DAYS

AVAILABLE JUNE 2019





Introducing Seattle Fish Co.

Southwest Shrimp Empanadas

Made with authentic Argentinian pastry | Filled with high-quality, chem-free shrimp







SOUTHWEST SHRIMP EMPANADAS

Made with authentic Argentinian pastry, our Southwest Shrimp Empanadas are filled with high-quality, chem-free shrimp, fresh corn, sweet red pepper and a little bit of cilantro. They also have a slightly spicy flavor thanks to the seeded jalapeno and poblano peppers.

Perfect as an appetizer, snack or even a few as a main meal - these empanadas are something special. We're excited to provide both our retail and food service customers with a value added product that is so versatile and tastes delicious.

Sold frozen and can be baked or fried, depending on your preference. We recommend serving with a side of salsa or lime crema.



CODE	PRODUCT	UNIT SIZE	UNITS/CS	SHELF LIFE
6956	SOUTHWEST SHRIMP EMPANADAS	4 (3 OZ) PER BOX	12	4-6 MOS (KEPT FROZEN)

AVAILABLE JUNE 2019





Introducing Seattle Fish Co.

Raw Shrimp

Sustainably Farmed | Best Aquaculture Practice Certified | No Added Hormones or Antibiotics

We believe that seafood is the protein of the future, offering a unique opportunity to healthfully feed our growing planet while still being mindful of our environment. One great way to eat mindfully is by choosing products that have been Best Aquaculture Practice (BAP) certified, like our Seattle Fish Co. tail on and tail off shrimp.

When a product is BAP certified, you can trust that it meets the high standards of the Global Aquaculture Alliance (GAA) organization. GAA is focused on improving the environmental, social and economic performance of the aquaculture supply chain and growing the global supply of responsibly farmed seafood. In collaboration with two of our vendor partners, Arista and Aquastar, we are excited to offer you two fantastic, responsible shrimp options.



PEELED · TAIL-ON

PRODUCT
TAIL-ON PEELED RAW SHRIMP
SIZES
U-12, U-15, 16-20, 21-25, 26-30
SHELF LIFE
1 YEAR



PEELED · TAIL-OFF

PRODUCT
TAIL-OFF PEELED RAW SHRIMP
SIZES
16-20, 26-30, 31-40, 41-50, 51-60, 71-90
SHELF LIFE
1 YEAR

COMING SOON





Introducing Seattle Fish Co.

Sea Scallops

Traceable, pristine Atlantic sea scallops | From an MSC certified sustainable fishery
Processed through certified SQF Level 3 and rated USDC Grade A plant
100% recyclable packaging including the pail and label
Product of the United States

SEA SCALLOPS



Seattle Fish Company is proud to be your purveyor for the freshest fish and shellfish available from around the world. We know that our products are only as good as the people who raise, catch or harvest it, which is why we work tirelessly to cultivate relationships with the best fishermen and women, farmers and companies that we can find in order to bring you a fresh, high-quality product every single time.

This is why we've chosen to team up with our friends at Blue Harvest Fisheries to offer you our Seattle Fish Company Sea Scallops. These Atlantic sea scallops are wild-caught off the East Coast, incredibly fresh and 100% traceable back to where they're harvested. Blue Harvest owns all of their vessels, which allows for an increased level of transparency and honesty in the food supply chain – something there should be more of. Fresh and never frozen, these scallops are carefully shucked and packed by hand and shipped directly to our dock in Denver, CO.

CODE	PRODUCT	UNIT SIZE	UNITS/CS	SHELF LIFE
206	SEA SCALLOPS	8 LBS	1 PER CS	14 DAYS





Seattle Fish Co.

Cocktail Sauce

Perfect complement to our Seattle Fish Co. BAP certified shrimp

Made in collaboration with The Real Dill

COCKTAIL SAUCE

The perfect complement to our Seattle Fish Co. BAP certified shrimp, our cocktail sauce was made in collaboration with the folks over at The Real Dill. You may know them as the folks who make the best artisan pickles and bloody mary mix out there - but trust us when we say this cocktail sauce is close to perfection. Serve with chilled, cooked shrimp and a squeeze of lemon for an easy, crowd-pleasing appetizer.



CODE	PRODUCTS	UNIT SIZE	UNITS/CS	SHELF LIFE
5411	COCKTAIL SAUCE	9 OZ	12/CS	6 MOS
5410	COCKTAIL SAUCE	64 OZ	6/CS	6 MOS



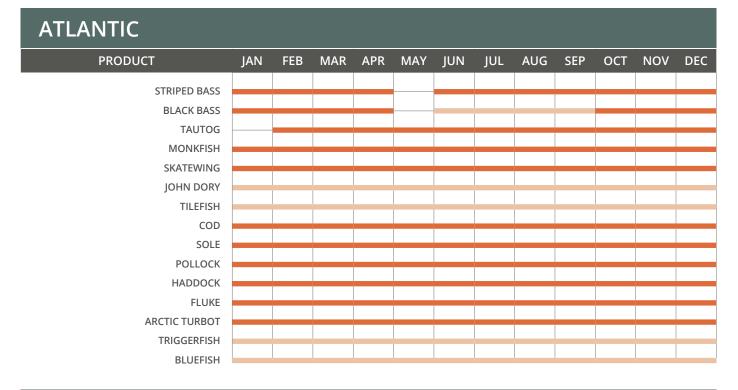
Fish and Seafood Seasonality Chart

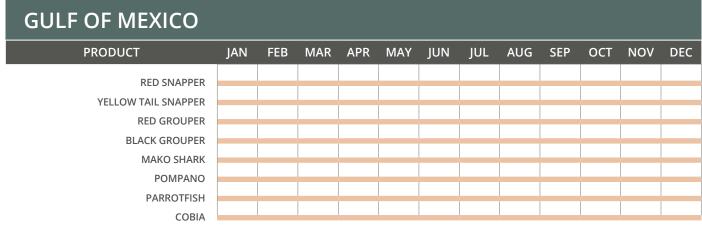
In order to ensure that our customers enjoy access to the world's freshest, highest-quality seafood throughout the year, we have developed a Seafood Seasonality Chart with information on many of the products we carry. Items marked in **Dark Orange** are readily available during the specified time periods. Items marked in **Light Orange** have limited availability due to a variety of factors, which may include holidays or seasonal closings, weather-related shipping delays, by-catch classification or quota concerns. Items that remain white are unavailable, often for many of the same reasons listed above.

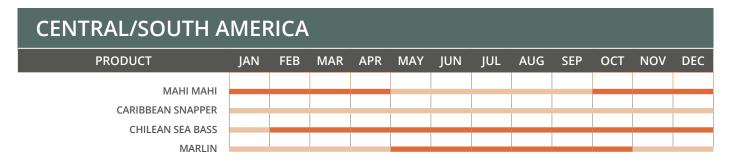
PLEASE NOTE: While we strive to keep this chart unfailingly accurate, it is meant to be used as a general guideline only—availability may be affected by any number of unforeseen factors such as flight delays, lost shipments and power outages. The best way to ensure the availability of any products is simply to contact your Seattle Fish Co. associate at 303-329-9595. We look forward to hearing from you.

ALASKA												
PRODUCT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	ОСТ	NOV	DEC
KING SALMON												
SOCKEYE SALMON												
COHO SALMON												
CHUM SALMON												
PINK SALMON												
HALIBUT												
SABLEFISH (BLACK COD)												









NEW ZEALAND												
PRODUCT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	ОСТ	NOV	DEC
BARRAMUNDI												
BLUENOSE												
ORANGE ROUGHY												



AQUANOR MARKETING

Variety of seafood items





Family owned and operated for over 30 years, we take pride in our dedication to Simply the Finest!® seafood products, our experienced team and excellent customer service.

Our commitment to sustainability means that all Aquanor brand products are sourced from reputable fisheries and farms that support sustainable harvesting and farmraising practices.

AQUANOR ARCTIC CHARR

- · Sustainably farm-raised · BAP certified
- Delicate, buttery flavor Firm texture
- · Easy to prepare

WIANNO OYSTERS

- Sustainably farm-raised Sweet, briny flavor
- Deep cupped shell Clean and ready to use

AQUANOR ICELANDIC GROUNDFISH

- Cod, haddock and plaice
 Sustainably harvested
- MSC Certified Available year round



Anova Food is a leading sushi quality tuna company in America with a focus on quality and sustainability. We offer a complete line of tuna products preferred by restaurant chains, food retailers, and distributors. Our award winning "Fishing and Living" program promotes sustainable fisheries and enhanced conditions for fishing communities. We are engaged in active and credible fishery improvement projects (FIPS). We pride ourselves on the following core essentials of our business:

- Product quality
- Food safety
- · Sustainability and ethical trade

Anova's full line of tuna products are produced under strict food safety guidelines to the BRC food safety standard which have resulted in 20+ years of positive history with the FDA. Each fish is hand selected and graded by industry experts and comes with a 100% Satisfaction Guarantee.

ANOVA

Sashimi-grade tuna





AMERICAN TUNA

Domestic canned tuna











American Tuna is a premium canned tuna company owned by American pole & line albacore fishermen with offices based in San Diego, CA. We hand pack every can in Oregon & Washington State with premium albacore loins, pack them raw and cook them once, in the can.

- · Owned by American pole & line fishing families
- Harvested by the MSC Certified Sustainable American Pole & Line Albacore Vessels
- Coded & 3rd-party audited traceable back to Certified Sustainable American Vessels

No Draining, no additives, no other fish—just premium tuna steaks in their own fish oil. Our products are ranked highest quality in both foodservice and retail and are tested for mercury and radiation multiple times annually.



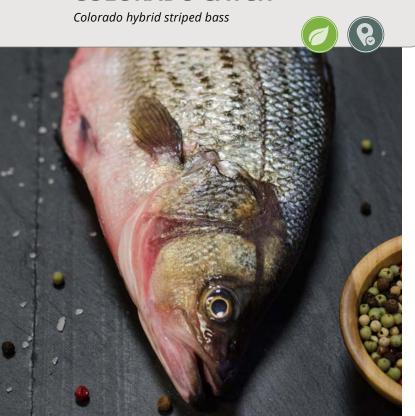








COLORADO CATCH





Colorado Catch is a second generation family owned company. We value producing a superior product while preserving our natural resources and relieving the pressure on our oceans by being a land based aquaculture facility. We are located in the San Luis Valley in the southern part of Colorado near a little town called Sanford.

Hybrid Striped Bass is a cross between a male freshwater bass and a female striped bass. When the two are combined, a white meaty flesh with firm texture and delectable flavor is produced.

- Only pure artesian water is used to create the pure, delicate flavor of Colorado Catch Bass
- Sustainability is key. Our resources are utilized full circle; from producing a magnificent Bass to growing small grains and alfalfa in the beautiful San Luis Valley
- We harvest only what our customers order-no carry over here. Freshness guaranteed. Available year round. Colorado Bass are Sashimi grade and will always arrive fresh, never frozen



BluGlacier LLC is the jointly owned North American sales company for Salmones Blumar SA and Ventisqueros SA, two of Chile's most respected and experienced seafood producers. Both companies are fully vertically integrated and own all aspects of their salmon production including fresh water hatcheries, salt water farms and both primary and secondary processing facilities. Importing more than 40 million pounds of salmon a year, BluGlacier is one of largest salmon importers to the U.S.

- Diversified resources include farms in all three of Chile's salmon production regions: Los Lagos, Aysen and Magallenes
- Producer of all fresh and frozen forms of Atlantic Salmon (Salmo salar) and Silverside™ Coho Salmon (Oncorhynchus kisutch) including all sizes of whole fish, fillets and portions
- New U.S. processing, packaging and logistics facility in Miami
- Direct air service connections to Miami, Dallas, LA, New York and Boston ensures the freshest quality available

BLUGLACIER LLC

Fresh salmon





CANNON FISH COMPANY

Variety of seafood items





Founded in 1991, Cannon Fish is the Northwest's premier producer of high quality finfish steaks, portions and fillets. Cannon Fish is the processing and marketing arm of APICDA, a non-profit Native Alaskan organization dedicated to strengthening local economies in six remote villages in the Aleutian-Pribilof region of Alaska.

- · Direct sourcing from Alaska
- · State of the art processing facility in Kent, Washington, specializing in portion control finfish
- All proceeds generated by Cannon Fish go into strengthening the communities we serve

Cannon Fish offers high quality and sustainable Wild Alaska salmon, halibut, Pacific cod and black cod. Our experienced sourcing team puts quality first, and our dedicated production crew is unmatched in the industry.

- · Expert portion control
- MSC Certified Sustainable
- · Custom specs available



Our idyllic island Rindarøya has been home to fishery since the 1860s. Vikenco has been a recognized supplier of seafood to markets all over the world since 1973 and was a pioneer in salmon farming. Harvesting, processing and logistics are still done locally on site.

In our community and at Vikenco, the culture of fishery, fish processing and trade, is passed down through generations. We're committed because we understand the connection between how our fish is raised and cared for, and the taste. We ensure the high quality possible:

- · Every step of the process is carefully examined
- · Strict quality assurance control
- Fully traceable products
- The only BAP-certified processing plant in Norway

The Atlantic Salmon originates from our crystal clear and cold rivers. Vikenco is situated in Aukra, on the far coast of Romsdal, Norway. We are surrounded by cold, clean waters, yet only a few hours away from major international airports. This makes our salmon reach our valued customers as fresh as it gets, and with superior quality!

VIKENCO

Norwegian salmon

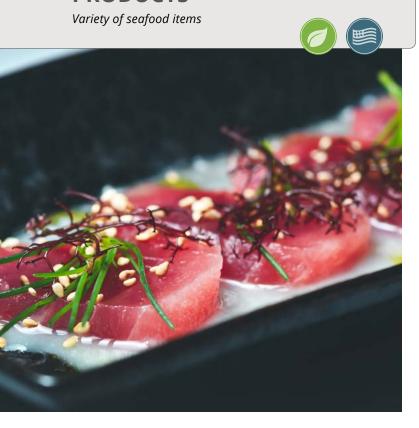








CATALINA OFFSHORE PRODUCTS





Clear Springs Foods is located on the scenic Snake River Canyon of Southern Idaho's Magic Valley. Here, our Rainbow Trout are raised in concrete raceways fed by crystal clear spring water. Ideal growing conditions, combined with a commitment to quality and innovation, have made Clear Springs Foods the world's leader in producing of Rainbow Trout. From egg to market, Clear Springs Foods maintains control over every phase of production.

Rainbow trout contain heart-healthy Omega-3s, are a good source of lean protein and an excellent source of Vitamin D. Easy to prepare, this fish has a mild, clean flavor and delicate texture that pairs well with many seasonings, sauces and sides. Available in a variety of specs for every menu or seafood counter.

As an employee owned company Clear Springs Foods goes beyond simply supplying seafood. We take pride in our employees, state-of-the-art facilities, the science of aquaculture, and continued efforts to ensure resource sustainability and environmental stewardship.



Founded by Dave Rudie in 1977, Catalina Offshore Products provides high-quality and sushi-grade seafood to customers around the world. Once exclusively a sea urchin wholesaler, today we are one of the largest buyers of local seafood in San Diego. We are committed to working with well-managed fisheries and providing responsible seafood choices. Among our offerings:

EASTERN PACIFIC BIGEYE

Responsible U.S. harvest, landed in San Diego, and beloved for its red color, desirable texture and good fat content. Top quality available year-round!

EASTERN PACIFIC OPAH

This culinary rarity provides seven distinct cuts of meat, from pink loin portions that cook white and dense, to dark red muscle portions that resemble beef, to the thick, fatty belly.

BAJA GROUPER

Hook and line caught, offering a moist, firm texture and slightly sweet, mild to medium flavor. Great alternative to more expensive or scarcer white meat fish.

CLEAR SPRINGS FOODS

Idaho rainbow trout







HEARTLAND CATFISH **COMPANY**

Domestic catfish





With deep roots in the Mississippi Delta, Heartland Catfish Company is the leading catfish producer in the catfish industry. We are dedicated to producing the freshest, highest-quality catfish products with the best customer service and the best value. From the latest and most technologically advanced catfish processing equipment to the largest frozen inventory in the industry, partnering with Heartland Catfish Company means a reliable supply of catfish year-round.



- Family-owned company established in 1996
- Food service or retail presence throughout lower 48 states
- Largest freezing capacity in the industry

Heartland Catfish Company is one of the largest vertically integrated entities in the domestic catfish industry. We manage the ponds that provide more than 50 percent of the catfish processed by the company each year and we partner with growers who utilize Best Agricultural Practices to raise the balance of Heartland's catfish supply. Available in shank fillets, split fillets, fillet strips, steaks, whole dressed or as nuggets, Heartland Catfish has the right catfish product to fit a wide variety of recipes.

- · Fresh packed on ice to maintain texture and moisture content
- Individually quick frozen (IQF) to preserve freshness and appearance
- · Vacuum skin packaging offers attractive, leak-proof display option

Our customers rely on Heartland Catfish Company for the breadth and depth of our product line offerings, reliability in quality control and assurance, and industry-leading processing and packing equipment. Everything from live fish receiving to product shipment utilizes state-of-the-art equipment and systems, allowing us to provide our customers with the highest quality catfish products, accurately, consistently and efficiently.









PEZCO AQUAFARMING

Imported rainbow trout





A family owned, farmer operated, and vertically integrated operation, bringing our passion for wholesome living from the vibrant lakes and rivers of Colombia to plates across homes and restaurants in the United States. Proudly delighting buyers with our certified sustainable rainbow trout of a single country of origin.

- · Socially responsible
- · Nutritious premium fresh fish
- · Farm-raised in Colombian fresh water
- · Floating grain-based diet
- · Certified sustainable



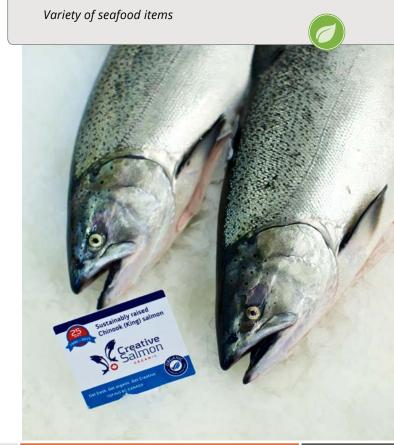
For Lions Gate Fisheries Ltd., sustainability and social responsibility aren't simply a business philosophy—they are a way of life. Our company is a trusted worldwide partner supplying wholesale fish and seafood from Delta and Tofino to distributors and the overseas export markets. We adhere to the highest standards of safety and SQF quality control and our partners have absolute confidence in our superior value.

- Family owned & operated since 1938
- · Third generation
- · Producer, processor, distributor

Lions Gate Fisheries Ltd. excels at BC produced seafood from the West Coast, both wild caught and farm raised by our sister company, Creative Salmon Co. A few items we are best known for:

- · Farm raised organic creative king salmon
- Pacific rockfish, dover sole, petrale sole, Pacific cod
- Wild sockeye, king, coho, chum, pink salmon

LIONS GATE FISHERIES LTD



NICELAND SEAFOOD

Icelandic seafood items





Iceland is a nation built on fishing. To this day, Icelanders are deeply connected to the sea, and they have profound respect, and a strong incentive, to preserve their marine resources. Iceland is setting a precedent for sustainable fishing with strictly monitored catch quotas and industry-leading innovations. At Niceland Seafood, we fully embrace these values of connection, sustainability, and traceability for all the fish we sell.

- Established in 2018 in Reykjavik, Iceland, with our U.S. headquarters in Denver, Colorado
- Shipped fresh to 12 major U.S. markets
- Integrated data from sustainable Icelandic fisheries, producers, and shipping partners built into our proprietary TraceabiliT™ app

Niceland Seafood is the first turn-key provider of fresh Icelandic fish to offer full traceability from "sea-to-pan." We are working hard to transform, educate, and add transparency to the seafood industry. We ship all our fish with a unique TraceabiliT™ QR (Quick Response) code that once scanned with a smartphone, interactively visualizes the path of all of our fresh seafood products from their source to the customer. See what boat caught your fish, where, and even what flight it was on to Denver!

- All our groundfish species are MSC certified and sustainably caught and processed locally in Iceland, and sourced primarily from day-boat fishermen
- Niceland's Arctic charr is rated a "Best Choice" by the Monterey Bay Aquarium's Seafood Watch and raised in pure water with no hormones or antibiotics
- All Niceland Seafood products are packed in 100% recyclable CoolSeal™ boxes

Niceland Seafood Product List:

- · Atlantic Cod (Gadus morhua)
- Icelandic Pollock (Pollachius virens)
- Atlantic Haddock (Melanogrammus aeglefinus)
- Icelandic Ocean Perch (Sebastes marinus)
- Arctic Wolffish (Anarhicas lupus)
- · Icelandic Flounder (Pleuronectes platessa)
- Arctic Charr (Salvelinus alpinus)
- Icelandic Cusk (Brosme brosme)











STOKES FISH COMPANY

Variety of seafood items





Since 1931, Stokes Fish Company has been a prominent wholesale seafood supplier of fresh and frozen domestic seafood as well as imported species from around the world. We pride ourselves in providing the highest quality seafood through rigorous inspection practices for all that we sell. Located in Central Florida, we source our domestic fish from local boats in the Gulf of Mexico and the Atlantic Ocean to bring you the freshest seafood.

- We focus on sustainability through responsible sourcing
- · Family owned and operated
- We control our supply chain by picking up and delivering all seafood on our own Lake Trucking fleet of vehicles.

We specialize in swordfish, tuna, mahi, snapper, grouper, shellfish, salmon, and much more.

- · Fresh from the boats · Sustainably sourced
- Highest quality



Over the past 25 years, Northport Fisheries has provided the highest quality fresh and frozen seafood available from the North Pacific. With strategic buying locations throughout Alaska and the West Coast and careful attention to quality, we provide each customer with exceptional seafood and superior service.

- Family owned
- · Exceptional fleet of long line fishermen

Black Cod, otherwise known as Sablefish, is a firm white fish with an exceptionally rich 'buttery' flavor. Boasting more Omega-3 fatty acids than wild salmon, this unique fish is not only delicious but also heart healthy. Grilled, baked, fried or smoked, Black Cod is sure to provide a unique and delicious flavor to every menu!

- Sustainably long line caught
- Available as H&G, fillets and/or portions

NORTHPORT FISHERIES



PACIFICO AQUACULTURE

Sustainably raised striped bass



Pacifico was founded in 2010 and is based in Baja California, Mexico. A uniquely special location for ocean farming as the farm site is located on the lee side of the island above a deep canyon with strong currents ideal for raising striped bass. Implementing innovations in aquaculture to ensure the health of the fish from egg to harvest as well as health of the environment and availability of fish for generations to come. Pacifico supports continuous improvement in Baja California, Mexico in a way that builds local economies and protects the well-being of the Mexican people. By implementing sustainable farming practices, demand on local fisheries is balanced; the result of which preserves legacy family fisherman's ocean resources for generations to come.

Pacifico Aquaculture Facts:

- What we farm ocean raised true striped bass
- Where we farm Todos Santos Island, 8 miles off the coast of Ensenada, in Northern Baja California, Mexico
- Why we farm there the cold, clear, crystalline waters of the Pacific Ocean
- · What we feed our fish we work to closely to match the diet the fish would have in the wild. The primary feed contains no hormones, no antibiotics



PACIFICO STRIPED BASS

Clean, firm and exceptionally fresh, Pacifico Striped Bass has a clean mouth feel and a semi-firm texture. Farmed in a location where the merroir or unique taste of the water gives the fish a distinct sweetness with an umami second flavor profile. Raw applications such as sushi, sashimi, crudo and poke provide not only ease of preparation but highlights the flavor of this fish.

- The fat content of the fish allows for many cooking methods. From poached to grilled the flakiness of the fish stands out as a buttery eating experience
- · The skin of this fish is one of its most stunning attributes. Crisping beautifully for many uses
- The farm is located only 1.5 hours from San Diego making transportation across the border easy for optimum freshness in market











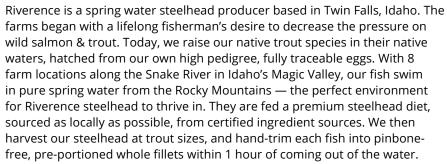






RIVERENCE

Remarkable fish



The result is a treasure of our American heritage, provided with care to discerning chefs. Riverence spring water steelhead are as fresh and clean as you can get. Our steelhead have a mild taste that chefs are raving about.

James Beard Award-winning chef, Andrew Zimmern, recently tweeted: "I am eager to tell you that Riverence was the best farmed trout I've ever tasted. Indistinguishable from the best of the wild trout I've ever had. Superb texture and flavor."

Incredible taste, and much more...

- · No genetic engineering, growth hormones, or preventative antibiotics
- · No bycatch, escapes, or microplastics
- 62x less mercury than the FDA's permissible specification
- · High in Omega-3's, rich in Astaxanthin
- · High-grade, certified feed ingredients
- Fresh, hand-trimmed fillets ready to cook, 4-6 oz, 6-8 oz, and 8-10 oz.
- We also sell Riverence hot-smoked steelhead fillets, smoked trout dips, and jerky products.



SEAAGRA SEAFOOD BROKERAGE

Variety of seafood items





SeaAgra Seafoods Ltd. is a small but mighty seafood supply company. We have been in business for 20 years, supplying wholesalers across North America with high quality, boutique fresh product. We founded the company on honesty and reliability, and continue to deliver and operate based on that motto. Located in Vancouver, Canada, our location gives us the ability to source great product year round and deliver it to market quickly.

- Family owned and operated for 20 years
- · Boutique fresh seafood items

SeaAgra Seafoods Ltd. has built a reputation in the industry as reliable. We are proud to offer items such as:

- Kyuquot Sound Sablefish-parasite free and suitable for cooking or sashimi application
- Wild Salmon from British Columbia, delivering to market quickly due to its geographical location
- Ora King Salmon-delivering Monterey Bay Aquarium approved options 52 weeks a year



Prime Time Seafood, Inc. was founded in 1989 as a fresh seafood importer supplying to wholesalers nationwide. We pride ourselves on developing supply, food safety, sustainability, and of course, an exceptional seafood experience. Located within a stone's throw of LAX airport and nearby trucking routes, daily seafood logistics are made convenient.

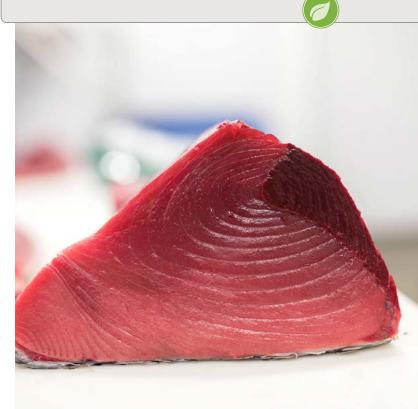
- Importing, grading, and distributing high quality tuna on a year round basis
- Responsive to time sensitive shipments and orders
- Pioneering the seafood industry alongside major international producers

All of our products are quality assured and checked each day upon receipt to ensure we are providing the best.

- Major focus on marine-cultured products from Baja California
- Understand the future of seafood is in sustainability
- · Sashimi grade quality is our standard

PRIME TIME SEAFOOD, INC.

Sashimi-grade tuna









SKUNA BAY SALMON

British Columbia sustainably raised salmon









The Skuna Bay Craftsman Farmer stands alone in the teeth of Mother Nature, using his Experience and Judgment to raise good fish. Their existence is for one reason, to help feed the world and in doing so reduce pressure on wild fish stocks. They know that sounds dramatic but if you're going to do something, we think you should aim high.

Located in hard-to-get-to areas off the coasts of Vancouver Island, our salmon are raised in isolated sites because we believe salmon should only be raised in its natural ocean environment.

They are passionate about raising salmon, with experience and time spent honing their Craft, the Craftsman Farmers have pioneered their own exclusive process to provide you salmon, with a Fresh-From-The-Ocean experience every time. Every fish is prepared by our approved Salmon Experts though careful selection, impeccable cleaning, regulated chilling and packaged by hand, every time.

The Craftsman Farmers also recognized that whilst providing Chefs with the perfect fish is a great honor, they know that not everyone can butcher a full case of Skuna Bay Salmon every time. Through extensive collaboration with the Salmon Experts, they invented a method to get the same, Fresh-From-The-Ocean salmon experience to customers in the form of fillets and portions.

Skuna Bays' Gold River Craft Raised Salmon Fillets and Perfect Portions are processed at the source near the farms of Skuna Bay. Hand selected, inspected, cleaned and prepared by our Salmon Experts, we ship directly to you within hours of emerging from the water. Just like our Whole Fish program, Gold River Fillets and Portions are signed and dated by our Salmon Experts prior to sealing within a Cryovak 10K breathable sleeve; which keeps ice out while maintaining its freshness and firmness until it reaches your kitchen.

Our Craftsman Farmers live and breath nature, so it is only natural that they treat nature with respect. Skuna Bay's Thermafresh carton is completely recyclable and it works as well if not better than traditional packaging at keeping our fish that perfect, cold temperature to ensure you get the same perfect experience, every time.

TRUE NORTH SEAFOOD COMPANY

Atlantic salmon & halibut





True North Seafood Company was founded in 1985 by Gifford Cooke and his sons, Michael and Glenn. What started as a humble family aquaculture company has grown into a global seafood leader with fully integrated facilities, product lines and distribution networks.

Still based in New Brunswick, Canada, True North continues to grow with the same family-based values and a commitment to sustainability.

Our secret to global success? Always thinking local. We proudly supply Seattle Fish Co. with sustainably farmed Atlantic salmon and wild-caught domestic sea scallops.

- Sustainably raised and harvested in the North Atlantic
- · Fully traceable
- · Reliable source with year-round availability



Stavis Seafoods has been a Boston Waterfront landmark and seafood industry pioneer since 1929. A multinational fishing company and manufacturer with vessels and processing plants around the world, Stavis Seafoods has a direct connection to fishermen harvesting their seafood on the boat, providing true vertical integration and a simple, traceable hook-to-plate sourcing solution. A leader in responsible global sourcing, we have the industry expertise to help customers buy and sell with confidence.

BOS'N CLEANED CALAMARI

BOS'N Calamari is a premium seafood item that is processed from fresh Loligo squid. It is fully cleaned and ready to cook, delivering quality and consistency in every package. Our Calamari is quality tested for size and tubes and tentacles ratio. Our Calamari is cartilage fee, allowing for full utilization of every part of the squid. It is available in multiple sizes in tubes & tentacles, tubes only, rings & tentacles, and rings only formats.

STAVIS SEAFOODS









STRAND FOODS

Scottish salmon & steelhead



Strand Foods was founded on the principal of providing top quality, sashimi grade, branded farm-raised seafood. Our oceans are being depleted of many types of wild seafood, and we believe responsible aquaculture is a key solution to this problem. Almost all of the food we eat is farmed. Everyday we make choices about what types of farmed foods we put in our mouths, and we should do the same when it comes to seafood. Not all farmed fish is created equal!

- · We offer consistent quality, pricing and availability
- Sustainability is a core aspect of our business
- · National company with offices on both coasts





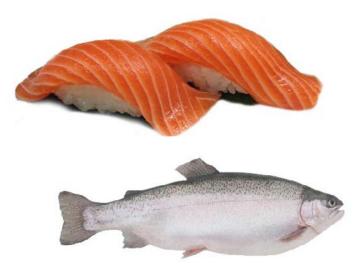
Where the sea meets the shore

Three Scottish farmers dedicated to their country and its fisheries established Loch Duart in 1999. Raised in the pristine waters of Northwestern Scotland, Loch Duart is the only remaining fishery with 100% Scottish Broodstock: first to receive full accreditation from RSCPA, the standard in Scottish animal welfare. Simply put, Loch Duart Scottish Salmon tastes great!

Another Stand Foods exclusive is Loch Etive Scottish steelhead. Raised in the icy waters of Loch Etive fed by crystal mountain waters, the confluence of fresh and ocean water is the perfect environment to raise a superior ocean steelhead trout.

Levantina Bream and European Sea Bass comes exclusively to Strand Companies from the island of Cyprus. Raised in pure waters and swift currents, Levantina provides an excellent tasting fish using all natural feed, non-GMO, no antibiotics, no hormones.



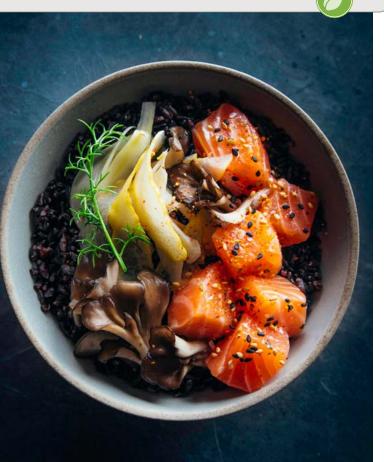






VERLASSO

Patagonian sustainably raised salmon





Founded in 2010, and located in the pristine waters of Chilean Patagonia, Verlasso salmon is one of the most sustainably raised salmon in the world. Verlasso salmon was the first ocean raised salmon to receive the coveted "Yellow, a Good Alternative" recommendation from the Monterey Bay Aquarium Seafood Watch® program. We are certified for sustainable aquaculture practices by Det Norske Veritas, an independent organization dedicated to safeguarding the environment and is four star Best Aquaculture Practices certified.

- From the pollutant-free waters of the Patagonia
- · No hormones · No preventative antibiotics
- · Ideal to cook because of its firm, butter texture, which is a result of its location and feed
- The fish's fat content falls between traditionally farmed and wild salmon, which allows you the best of both worlds: lean, moist, consistently delicious
- Gentle handling Humane harvesting









PACIFIC SEAFOOD

Variety of seafood items









Founded in 1941 by Frank Dulcich, Pacific Seafood remains a family-owned and operated company dedicated to providing the healthiest protein on the planet. Pacific Seafood manages all parts of the supply chain from harvesting, fishing, processing, and distribution, to provide customers with fresh, sustainable, and high-quality products.

- Family owned for over 75 years
- Vertically integrated with industry leading traceability software
- Employs over 3,000 team members across 41 facilities in 11 states

Pacific Seafood offers fresh and frozen wild caught and farmed seafood globally. With a variety of seafood items available ranging from finfish to bottomfish, shellfish to farmed steelhead, Pacific Seafood has the quality resources available to differentiate you within the marketplace. Whether it comes from one of our 21 processing facilities, 17,000 acres of oyster beds, our steelhead farm on the mighty Columbia River or our domestic gulf shrimp processing facility, you can rest easy knowing all of our products are responsibly managed using best practices in sustainability and traceability.

- Became the first and only company to offer Best Aquaculture Practices Four-Star certified oysters, the most sustainable in the world
- 20 Marine Stewardship Council (MSC) certified facilities offering 34 MSC certified species and counting
- Best Aquaculture Practices certified steelhead farm

BLUE OCEAN MARICULTURE

Hawaiian Kanpachi



Hawaiian Kanpachi is produced by Blue Ocean Mariculture, a small, family-owned operation with longstanding roots in Hawaii. Having the best sustainable and environmentally responsible practices in mariculture is a top priority for us. All of our production begins with fertilized eggs from brood fish caught by local fishermen in Hawaii, which means we're not putting pressure on wild fish populations. The eggs are grown in our hatchery, then transferred to our state-of-the-art floating netpens in the open ocean. Having deep waters and strong currents off the coast means that our pens are located in high-energy waters just offshore,

Blue Ocean Mariculture is America's only off shore, open ocean aquaculture operation

Superior, natural, traceable genetics: we operate our own broodstock program and every fish we rear originates from a wild Kanpachi brood fish, harvested sustainably each fall off the coast of Kona

When young, the distinctive bands centered over the eyes look similar to the Japanese symbol for the number 8 ("pachi"), giving the fish its name "kan pachi" or "center eight".

Product:

- Hawaiian Kanpachi is the premier member of the Amberjack family, also known as Yellow Fin or Kingfish
- · Soft, translucent pink meat color
- · Mild, clean flavor with little after taste
- · Firm, crisp texture
- · Excellent cooked/center of the plate: should be cooked medium well, it's a very forgiving fish for the chef. Oil content makes it hard to overcook

HAWAIIAN™ KANPACHI















AMERIPURE OYSTER COMPANY

Oysters





AmeriPure was founded in South Louisiana in 1995. Our oysters are harvested in the clean Gulf waters of Louisiana and Texas. Known for our pasteurized oysters that makes enjoying oysters both safe and delicious year round, we use an all-natural, patented water bath process to clean the oyster and remove potentially harmful Vibrio bacteria. The oyster shells are never opened, so we preserve the sweet-salty flavor and natural juices until the oysters are hand-shucked.

We also offer Louisiana Fats—unprocessed, plump, juicy raw oysters straight from the Gulf. Harvested for quality, the Louisiana Fats are held to the highest standard.

- Fresh AmeriPure pasteurized oysters in-shell and shucked meats, available year-round
- 100% yield with a superior shelf life
- Wild-caught live oysters in mini-sack (35 lb.) and box (40 lb.)



Blue Star Foods sells premium quality, responsibly sourced crab meat. Our crab meat is better because we only use fresh live crabs that are expertly cooked. We sell our premium quality crab meat in both cans as well as our patented pouches. Blue Star Foods proudly works to improve oceans & fishing communities.

- · Premium quality
- · Responsibly sourced
- Wild caught and ready to eat
- · Hand picked

BLUE STAR FOODS CORP.

Crabmeat









ARISTA

BAP certified shrimp









Founded in 1930, Arista is a family owned and operated company specializing in sourcing premium frozen seafood. Arista focuses on providing the highest quality wild-caught and farm-raised seafood products, responsibly and sustainably. With our Arista, Pacific Treasure, Atlantic Treasure, Pesfasa, and Private Label brands, Arista has built a reputation for:

- Quality
- Integrity
- Traceability

Over the last 90 years, Arista has become a leading supplier for many seafood products, specializing in:

- · Premium grade, sustainably farmed shrimp
- · Wild-caught domestic white and brown shrimp
- · Gourmet Spanish octopus
- Premium lobster products

Regardless of the product or country-of-origin, Arista has rigorous specifications and quality control processes that all suppliers must adhere to. Every shipment is inspected for both quality and food safety, and our processing facilities are subject to inspections by third-party auditors year-round. Every box and bag is also fully traceable back to the vessel or farm, which provides customers with the confidence they are serving the best available seafood, sourced with a commitment to environmental and social responsibility.

AQUASTAR

BAP certified shrimp







Aqua Star is a privately-owned, American seafood company headquartered in Seattle, Washington. Founded over 28 years ago by seafood experts who still manage the business today, with a goal to engage in every step of the product life cycle and use years of expertise to bring great tasting, premium quality product to seafood lovers everywhere.

- · A broad offering of species and product platforms to meet a wide range of strategies and needs
- · Shrimp, finfish, crab, squid, lobster, assorted specialty seafood
- Breaded, battered, marinated, enrobed, seasoned, flame-seared, meal kits, specialty (tacos, cakes, stuffed)
- Manufacturing facilities, cold storage warehouses and regional sales offices provide an extensive network across the U.S. and Canada, with advantages in speed-to-market, production, logistics, and fulfillment

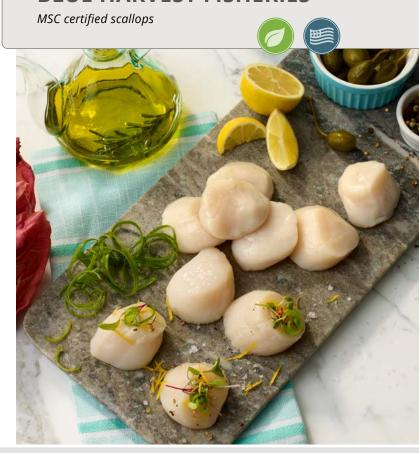


Blue Harvest Fisheries is a fast-growing brand leader for responsibly harvested, U.S. sourced seafood. Our mission is to set a higher standard for seafood. We believe that the best seafood comes from a better seafood company—one that brings transparency, openness, and unflagging honesty to everything we do.

Blue Harvest Fisheries operates its own fleet of 15 vessels as well as offload facilities and a state of the art SQF Level 3 waterfront manufacturing facility in New Bedford, MA. The company's product line features sea scallops, Pacific cod, haddock, Acadian redfish and Atlantic pollock. We also offer swordfish and tuna from approved third-party vessels.

- · Wild caught and processed in the USA
- Sustainably harvested from MSC-certified fisheries

BLUE HARVEST FISHERIES









CAPITAL OYSTER

Oysters





CAPITAL

In an uncompromising mission to create the very best oyster, we have delivered a truly superior product. Our 5th generation, master oyster farmer, Tom Bloomfield, has personally fostered every single oyster grown in our beautiful, Pacific Northwest farm—the most sought after waters in the industry. Tide tumbled in the richest food column, our oysters are suspended off the ground. The tailored growing process results in a smooth, super deep shell, which compliments the unmatched, pristine taste of the animal itself. Pure, sea salt flavor with a clean finish, each oyster has captured the essence of the beautiful ocean waters, free of sand and zero muddy tastes. Our signature method is a delight to experience.



Clearwater Seafoods is one of North America's largest vertically-integrated seafood companies. The Canadian-based company operates from 'ocean to plate,' holding fishing quotas and licenses, operating its own modern vessel fleet and processing facilities, while also providing delivery to customers around the world. Clearwater is recognized globally for its commitment to sustainability, superior quality, food safety and diversity of premium wild-caught shellfish including the following products listed with Seattle Fish Company:

- · High pressure processed raw lobster meat
 - Claw & knuckle
 - Shell off tails
 - Claw, knuckle, leg & tails
- Frozen at sea, Canadian sea scallops
- · Norway lobster clusters

CLEARWATER SEAFOODS

Variety of shellfish



DEEP SEA SHRIMP IMPORTING CO.

Shrimp



Deep Sea Shrimp Importing Co. has been a family-run business since 1962. We are the oldest independent importers of Wild Mexican Shrimp from the Sea of Cortez. For 57 years, we have worked with the same family in Mazatlán, Mexico. Our shrimp is handpacked in one shrimp plant, and we use strict quality control guidelines to ensure the count is perfect. Our sustainable, pesticide-free, chemical-free shrimp is sold to distributors nationwide.

We are proud to offer the following products through Seattle Fish Company:





DEEP SEA (#1 GRADE BESTSELLING SHRIMP)

Our most premium (wild) white shell-on shrimp that is rich in flavor.

MARLINDO (#2 GRADE SHRIMP)

Our standard (wild) white shell-on shrimp and is graded with the same quality as Deep Sea.

EL CORTEZ (#1 GRADE BROWN SHRIMP)

Our premium (wild) brown shell-on shrimp which may have a sweeter flavor.









MADHOUSE OYSTERS

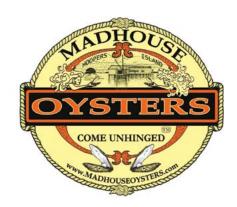
Oysters





Madhouse Oysters is a Chesapeake Bay oyster farm located on Maryland's pristine Eastern Shore in Dorchester County. The farm was started in 2012 and is currently operated by its Founder, Ted Cooney, and the father and son team of Scott Robinson Sr and Scott Robinson Jr., 4 th and 5 th generation Chesapeake Bay Watermen. Our family run operation is focused on raising a high quality, cage raised, Eastern Oyster. We have operations in the Chesapeake Bay, where we raise our signature "Madhouse" brand oyster, as well as Chincoteague Bay where we raise our "Salty Pony" brand oyster. You will be pleased to see them arrive every week, clean and ready for use, free of mud or other time wasting gunk!

- · Sustainably raised oysters available year round
- Operations in Chesapeake Bay & Chincoteague Bay



MADHOUSE BRAND OYSTERS

3-3.5", cage raised, deep cup, balanced brine and buttery sweetness of the legendary Chesapeake Bay oyster. Salinity 15-20 ppt.

SALTY PONY" BRAND OYSTERS

3-3.5", cage raised, deep cup, classic Chincoteague salt oyster. Salinity 28-30 ppt.





MARINELLI SHELLFISH CO.









Marinelli Shellfish is a marketing and distribution company specializing in farm raised oysters, mussels, and clams. Established in 1982, we now hold an interest in a shellfish hatchery, operate from three regionally distinct offices, and provide some of the world's finest, sustainably farmed shellfish to some of the world's finest eateries and distributors. Our Seattle facility serves as our operational headquarters and ships to nearly every corner of the continental United States, in addition to many destinations within SE Asia. As the office at the source of most of our product line, we have taken advantage of the bounty that the region has to offer and can provide live, fresh, and frozen seafood of all types from the Pacific Northwest

- · Employee owned
- Distribution offices in Seattle, San Francisco, and Los Angeles
- National and international distribution network



Nisbet Oyster Co., Inc. is a privately held Washington State seafood farm and processing company located on the Willapa Bay, trading under the Goose Point Oysters brand since 1975. As a vertically integrated oyster hatchery, farm and processor, we're very fortunate to sustainably grow and harvest our own oysters year-round.

We produce and process hand-shucked oyster meat, live and frozen in-shell Goose Point™ oysters, BlueSeals™, our naturally pre-shucked High Pressure Pasteurization oysters, Oyster Shooters™, and Steamers in 5™ clams.

Our pristine growing waters, SQF certified and inspected processing facility, and novel processes mean that all our products achieve the highest levels of safety and quality.

NISBET OYSTER CO., INC.

Oysters















Mmmediterranean was founded in 1998 with the goal to import unique food from the Mediterranean Sea that were hard to find in the United States.

On our first year we sold directly to restaurants around the New York area. As we grew, we started to sell our products to distributors in other parts of the US. Today, you can find our products sold by the best distributors in the country.

- Unique Mediterranean products
- Exceptional customer service
- · Competitive prices

Over the years we brought in many products that became very successful. For example, the sustainable Day Boat Octopus or "Pulpo de Playa" is one of them. In fact, small day boats catch the octopus by using pots and traps. This technique does not damage the sea floor and there is zero by-catch. It is a truly sustainable product.

Our range also includes a big selection of unique products such as Langoustines from the pristine Scottish waters, the famous red Mediterranean Shrimp from Palamos area and craft cured anchovy fillets to mention a few.

- Responsible selection from the best fishing grounds
- · Sustainability partnerships
- · High standards of quality

JACK'S CATCH

Crabmeat







Newport International is an industry leader and has been conscientiously importing seafood for over 50 years. We were founded by one man and a vision to bring good seafood at a good value to his customers. We are headquartered in St. Petersburg, Florida, with processing facilities throughout Southeast Asia. We are now owned by one of our longest supplier/partners. So we own our own processing plants as well as partners that have been packing for us for up to 30 years.

- We believe in doing what is right first—The right thing to do is never the wrong thing to do
- Our quality of product and level of service is what sets us apart from our competition. We would rather explain our pricing than make excuses for our quality
- It is what's in the can that counts. Open our cans and compare the quality all the way through compared to our competition. We put in the can what we say is in the can







TWIN TAILS SEAFOOD

Crabmeat





Founded in 1994, Seaview Lobster Co. is built on the belief that having the freshest, highest quality lobster means getting as close to the source as possible. Our waterfront access allows boats to unload directly at our facility, ensuring the highest quality live lobster. Company founders and owners, Tom and Kevin Flanigan, stand behind every shipment and oversee selection and hand-packing each day. Our family's passion has grown into one of the country's most trusted and successful live lobster exporters.

- Proud partner of Seattle Fish Company for over 25 years
- Third generation family owned and operated
- Southern Maine's largest working waterfront facility

Seaview Lobster Co. buys over a million pounds of live lobster from directly local fishermen who arrive at their dock daily. We are one hour from Boston's Logan Airport and trucking transfer stations. To get your lobsters more direct, you'd have to buy your own boat.



Twin Tails Seafood is a leading importer of Crabmeat and a variety of other seafood products since 1993. Our products are distributed throughout the United States, the Caribbean and Europe.

- Exclusive importers of BOSS and Supreme Brand crabmeat
- · Family & minority owned business
- Proud member of the NFI Crab Council (committedtocrab.org)

BOSS and Supreme Crabmeat products are brands trusted for consistency and quality. Sourced from Southeast Asia, our products are produced from live crabs, that are steamed, cooled and handpicked for accurate and consistent grading.

- BOSS is Blue Swimming Crab (Portunus Pelagicus) in Jumbo Lump, Lump, Super Lump, Special & Claw
- BOSS is available in 1 lb cans as well as 8 oz retail cups in Lump, Special & Claw
- Supreme is Red Swimming Crab (Portunus Hanaii) in Jumbo Lump and Lump

SEAVIEW LOBSTER CO.

Lobsters





WESTMORLAND FISHERIES LTD

Lobster





Westmorland Fisheries has been a leading lobster producer since 1975, supplying quality products to retail and foodservice customers from its state-of-the-art, SQF-certified plant in New Brunswick, Canada.

- · More than 400 customers globally
- Located next to the world's best fishing grounds
- Top 25 North American Seafood Suppliers in 2017 and 2018

Fresh caught lobster is procured from independent harvesters and processed into a broad range of allnatural, responsibly sourced products, including:

- · Lobster Tails (10 lb master, multiple sizes)
- · Cooked Lobster Meat (various blends, standard 6 x 2 lb)
- · Netted Whole Cooks (10 lb) and Scored Cooked Claw and Arm (bulk 20 lb)
- Snow Crab Clusters (30 lb, sizes 4+, 5-8, 8-10, 10+ and 12+ oz)



At Pangea Shellfish Company, our mission is to source and distribute the best shellfish in the world while respecting our oceans, customers, vendors, and employees. We have been crafting successful shellfish programs for seafood companies, grocery, retail, and restaurants since 2001.

- · Based in Boston, Massachusetts
- · Full line of fresh shellfish products including oysters, mussels, and clams
- Oyster specialists—we carry more than 100 varieties throughout the year

We also grow our own oysters on the Standish Shore Oyster Farm in Duxbury, MA and the Blish Point Oyster Farm in Barnstable, MA.

PANGEA SHELLFISH COMPANY



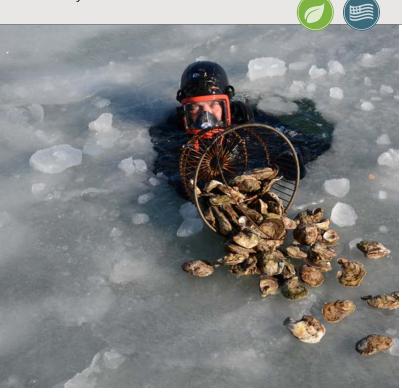






BLUE ISLAND OYSTER COMPANY

Oysters





Blue Island Oyster Company was founded in 1995 to provide Manhattan restaurants with the highest quality shellfish available. It all started when Chris Quartuccio began scuba diving for natural oysters in the Long Island Sound and delivering them fresh daily to chefs in New York City. Since then the company has grown substantially and distributes oysters across the country.

- · Based on Long Island, New York
- Specializes in wild and farm raised oysters
- Over 20 years of experience

Blue Island Oyster Company's focus is oysters of great quality. We grow our Blue Pearl Oysters® on our farm on the Great South Bay, and we dive for our Navy Point Oysters® in the Long Island Sound. We also work with multiple Long Island farmers to pack and distribute other locally grown and harvested oysters such as Silver Fox Oysters®, Moo Moo Island Oysters®, Montauk Point Oysters and more.

MARKFOODS' >>>>

Our premium products are a reflection of our commitment to seeking out and maintaining relationships with the world's best suppliers of sustainable seafood. This diverse supplier base, which relies on fishermen from the chilly waters of the Southern Oceans to the milder waters off the coast of Morocco and beyond, consistently delivers quality and variety, 95% of which is wild-caught.

Tiger prawns from Skull Island in the Gulf of Carpentaria are the biggest you can find in Australia!

These juicy behemoths of the prawn underworld are truly king on the plate. Characteristic Tiger stripes, striking fluorescent purple tails and their sheer size, leave you in awe as you open a box of Skull Island tiger prawns for the first time.

MARK FOODS INC.

Variety of seafood items





HARVEST OF THE SEA

Squid





With over 50 years of uncompromised quality, Harvest of the Sea is a family owned and operated, innovative and solution based seafood company. Through effective communication, our culinary team is committed to developing sustainable solutions for today's operator challenges.

Harvest of the Sea offers a full line of shrimp, calamari, and culinary inspired seafood products. Our premium, culinary developed specification ensures true yield, consistent performance and uncompromised quality.

HARVEST OF THE SEA - PLATINUM CALAMARI

- 100% net yield drained weight & true sizing
- Fully cleaned & ready to use no additional labor required
- All natural wild caught MSC FIP

Frozen shrimp



Since 1950, Penguin Frozen Foods has been a supplier of premium quality, wild caught domestic frozen shrimp from the Gulf of Mexico. For over 60 years, Penguin's commitment to superior quality has guided our operations. Strict inspection procedures, combined with strong quality control standards throughout the production process guarantees that we provide only the highest quality shrimp.

- · Third generation, family owned company
- Sustainable Wild caught product of USA

Penguin is proud of our longtime involvement in the wild caught shrimp industry in the Gulf of Mexico. Using wild caught shrimp provides the following attributes:

- Sweet distinct flavor profile Firm texture
- No presence of harmful or illegal antibiotics
- Support local fishing communities in Texas and Louisiana

PENGUIN FROZEN FOODS







PANAPESCA

Variety of seafood items





For over 25 years, PanaPesca USA has been providing a reliable supply of a wide range of shellfish and select fin fish to the food service and retail industry. Products are sourced globally from long term supply partners that pack to our specifications. We are thankful for all the companies, big and small, that put their trust in us.

PanaPesca USA products are developed to eliminate waste and uncertainty. We attempt to anticipate our customer's needs by providing innovative, first to market, product categories and pack forms, including our pioneering skin pack retail line. As a leader in many seafood categories, we are constantly investing in the development of sustainability initiatives and organizations committed to improving seafood sustainability.



The Town Dock focuses on offering the highest quality wild-caught seafood, and the very best service. Located on the waterfront of Point Judith, Rhode Island, we are deeply connected to the dock and to our customers.

- Nearly 40 years of experience
- The largest distributor of calamari in the USA

We offer a variety of quality calamari, along with the support and guidance to find the perfect seafood offerings for each customer's unique needs.

- · Domestic calamari
- · Imported calamari
- · Fresh fish



GULLO SPECIALTY FOODS

Spanish tenderized octopus



Family owned and operated Gullo Specialty Foods began with one family's simple love for seafood. Based out of Long Island, New York, our goal is to provide the finest tenderized octopus in the United States, directly from the coasts of Spain and Portugal. We are proud to offer our customers the most consistent and highest quality octopus and sepia available.

The Gullo name has become synonymous with excellence. Our Spanish tumbled and tenderized octopus is the most pristine in the world, caught using traps and pots eight months out of the year. Not all Octopus is created equal. Our proprietary tenderizing process is a finishing touch that takes an already superior product and makes it even better by breaking down muscle fibers to create a texture that few, if any, can match.

Using sea salt, cold water and a tumbler, this natural process is void of any chemicals or additives. Tenderization breaks down the octopus' muscles causing the octopus to "flower", meaning their tentacles curl up in a flower shape.

Once we finish tenderizing, we flash freeze the octopus to seal in all its delicious natural flavor.

Results include:

- High yield
- · Short cook time
- · Incredible flavor & texture
- Most sought after octopus in America by chefs
- · Consistent, high-quality product

About Gullo Specialty Foods

- The only company in America specializing 95% of its entire business on octopus
- Our team is incredibly passionate and knowledgeable about the product and its sourcing
- We are the only company with its very own "OCTOMAN"; the industries foremost expert on Octopus













SELECT EUROPE INC

Variety of seafood items







In 1995, Select Europe Inc., with its origins in the UK, began as a small family owned business. With our current headquarters in the United States, Select Europe Inc. has successfully developed into a multinational company. We pride ourselves on sourcing some of the most exceptional wild caught and traceable seafood from around the globe for our Fruits De Mer brand, and have achieved the reputation of making the finest and healthiest readymade marinated seafood products available to both the retail and food service industries.

- Marinated White Anchovy Fillets in Oil
- · Marinated White Anchovies with Garlic
- Marinated Smoked Mackerel with Pickled Cucumber
- Marinated Smoked Trout
- · Marinated Seafood DiMare
- Marinated Octopus
- · Marinated Mussels with Garlic
- Marinated Escargot With Garlic
- Marinated Sardine Fillets



Smoked Fish



WOODSMOKE PROVISIONS

Smoked salmon





Woodsmoke Provisions was established in the mid-1990s to produce one-of-a-kind smoked fish products created by chefs, for chefs. As the company has grown nationwide and into retail outlets, its original mission has always remained intact. Woodsmoke is a boutique smokehouse with some of the finest smoked salmon, smoked trout and caviar products on the market. Our signature award winning Blue Label Cold Smoked Salmon remains the top seller, boasting a buttery, sushi-like texture created by extra cold temperature smoking. Located in Atlanta, Georgia, Woodsmoke is proud to work with each customer and curate unique products to consumer tastes.

- All products are gluten-free, certified KOF-K Kosher, and contain no preservatives
- Woodsmoke cold smokes at one of the lowest temperatures in the industry which creates the buttery, sushi-like texture in our smoked and cold cured salmon products
- · Processing always begins with a fresh fillet

Products range from traditional cold smoked and cold cured salmons to hot smoked salmon and trout. We can also create products to meet your customers' specs in 4oz, 8oz, 1lb or whole fillet sizes. Our newest products include our signature Nori Wrapped Center Cut Smoked Salmon and Verlasso Smoked Salmon line, in partnership with Verlasso Salmon Company.

- · Blue label cold smoked salmon
- · Pastrami cold smoked salmon
- · Garlic pepper cold smoked salmon
- Everything bagel seasoning cold smoked salmon
- Nori wrapped cold smoked salmon
- Balik cut cold smoked salmon
- · Verlasso smoked salmon
- Gravlax cold cured salmon
- Traditional lox cold cured salmon
- · Beet infused gravlax cold cured salmon
- · Asian style gravlax cold cured salmon
- Hickory roasted hot smoked salmon
- · Peppered hot smoked salmon
- · Honey maple hot smoked salmon
- · Bourbon brown sugar hot smoked salmon
- · Pecan smoked trout
- Peppered smoked trout
- Garlic pepper smoked trout





HONEY SMOKED FISH CO.





Honey Smoked Fish is a family owned company in its 24th year of producing the world's finest hot, lightly smoked salmon. Smoke Master Kevin Mason created the secret firing system which locks in all of the salmon's healthy Omega-3s and infuses honey into the smoke, resulting in a mouth-watering and truly unique product. This superfood protein of the future is heart healthy, certified Kosher, gluten-free, and diabetic friendly; cooked to order and packaged with an extended shelf life. Available nationwide, this low cost protein option can upgrade any menu.

Honey Smoked Fish Company sources salmon from sustainably practicing farms that have very stringent protocols for salmon husbandry and feed fish on a premium diet, with 100% quality all natural feed for a consistent, affordable and healthy product all year round.





CRACKED PEPPER HONEY SMOKED SALMON

Original Honey Smoked Salmon is topped with a light blend of different cracked peppercorns, offering a bright aroma and a mild, flavorful bite. The combination of refreshing flavors is a true tastebud pleaser for those that enjoy the beautiful floral, earthy seasoning of cracked peppercorns.

ORIGINAL HONEY SMOKED SALMON

Original Honey Smoked Salmon is created with a blend of all natural herbs and spices then lightly hickory smoked. A very mild, savory flavor can be detected on the front end, followed by a delightful faint touch of lemon. It's delicious on its own straight out of the package, or as the highlight of any dish!







ST. JAMES SMOKEHOUSE

Smoked salmon









St. James Smokehouse is one of the world's few remaining family-owned smokehouses born from a passion for perfection and true authenticity. Originating in Annan Scotland and now with a facility in Miami, St. James is conveniently located to supply the North American market with award-winning smoked salmon.

In our pursuit of excellence, we use simple and 100% natural ingredients. We begin with sustainable, responsibly-sourced salmon, Kosher salt and brown sugar. Our devoted team of artisanal workers hand-cure each fillet and then we traditionally smoke it over smoldering Oak wood. We have developed an extensive range of all natural flavor-infused foodservice and retail products, positioning St. James Smokehouse as a leading ultra premium brand.



Founded in 1910, Ocean Beauty Seafoods LLC has been a leader in quality and food safety for over 100 years and is one of the largest seafood processors in the United States. We are dedicated to responsible seafood resource management and community sustainability.

- Five shoreside processing plants in Alaska
- Half owned by the BBEDC, a community development quota group in Western Alaska

All products are GSFI certified, free of preservatives and artificial ingredients, and authentically sourced.

ECHO FALLS HOT & COLD SMOKED SOCKEYE SALMON

Wild caught Alaskan, all-natural, applewood smoked

ECHO FALLS HOT SMOKED COHO SALMON

Three delicious flavors; traditional, cajun, pepper

ECHO FALLS COLD SMOKED SCOTTISH SALMON

Authentically sourced from Scotland, oak smoked and meticulously processed

OCEAN BEAUTY SEAFOODS LLC



THE SANTA BARBARA **SMOKEHOUSE**

Smoked salmon





The Santa Barbara Smokehouse is one of the few smokehouses left in the world that still smokes salmon in a traditional open-fire smokehouse. Unlike most modern-day smokers who use woodchips to produce smoke, we burn real aged oak logs. Our emphasis is on tradition and craft, rather than mass production. We follow time honored techniques and secret family recipes that allow us to acquire a level of quality and taste paralleled by none.

At the Santa Barbara Smokehouse, we purchase what we consider a perfect balance of sustainably farmed, and wild salmon.





CAMBRIDGE HOUSE PRIVATE RESERVE® ROPE HUNG

Sustainable fresh Atlantic salmon is hung by rope in our traditional brick smoking kiln that is smoked up to 36 hours and naturally air dried with no electrics whatsoever. Sliced ultra thin, reminiscent of hand slicing, and interleaved between each slice.

CAMBRIDGE HOUSE®

Cambridge House® by The Santa Barbara Smokehouse® uses only the highest quality Atlantic salmon. Fresh fillets are hand-cured with our proprietary blend of Pacific sea salt and brown sugar and artfully smoked in our open-fire smoker. Specially selected woods and herbs give each product its distinctive, signature flavor. These fine, smoked salmon delicacies are all natural and ready to eat, with no artificial preservatives.















DUCKTRAP RIVER OF MAINE





Since 1978 Ducktrap River of Maine has set the standard for American smoked seafood. The same high standards established over 40 years ago are passionately followed today: premium grade seafood, custom brining recipes, and a time-honored smoking process using local Maine woods.

- · SQF Certified facility for food safety and quality
- Unique blend of 4 smoking woods: Maple, Oak, Cherry & Apple
- · Environmental responsibility focused

All Ducktrap River of Maine smoked products are all natural, ready-to-eat and free of artificial ingredients. The distinct, lightly smoked flavor profile is the perfect balance of the woods and sea. Our extensive line of wild and farm raised offerings in retail and food service packaging are the ideal high-quality choice for menus and grocery cases.

- Sustainably sourced Full line of Kosher products
- · Well recognized brand with reputation for quality





MUTUAL TRADING CO., INC.

Asian products





Since 1926, Mutual Trading has been the premier Japanese food, alcohol beverage, and restaurant supply specialist. We import, export, distribute and manufacture the top brands for our retailer and foodservice customers.

- A specialist
- Pioneer of sushi in North America
- Worldwide distribution
- Handles over 5,000 products

Our forever corporate mission: Bringing the Flavors of Japan to the People of the World.



MING HONG INTERNATIONAL

Asian products





Tokyo Nori USA is a specialist supplier of Sushi Grade seafood and Asian Fusion cuisine products. By focusing on top of the line products, quality assurance and consistent improvement, we have become a leading importer, manufacturer and wholesaler in the U.S.

It was not long ago that a sushi chef's daily routine included waking up at 5 a.m. to visit the local fish market for fresh fish, while fresh sashimi was a treat reserved for coastal cities. Thanks to the advances in IQF freezing technology, fresh catch can now be flash-frozen fresh out of the ocean, and delivered to locations thousands of miles away while maintaining its exquisite flavor.

Our sushi grade frozen fish meets the requirements of top sushi chefs in texture, color and food safety. We offer a full line of sushi grade seafood products.

- · Expert selected
- · Advanced IQF freezing technology
- HACCP Certified



Pacific Paradise Foods, Inc. was established in 2005 and became a leading importer of Asian-inspired products.

- · Sustainable products
- · Reliable inventories

Tempura Shrimp, one of our most popular products, is the perfect appetizer for any cuisine.

- · Chef-ready to save time and labor
- · Crisp & crunchy finish
- · Pre-fried and oven ready

PACIFIC PARADISE FOODS, INC.

Tempura Shrimp









White Sushi Rice, Sakura brand US#1 Extra Fancy Calrose

ITEM #	8490
PACK SIZE	1 BAG
UNIT SIZE	50 LB/BAG



Brown Sushi Rice, Diamond brand, California

ITEM #	8459
PACK SIZE	1 BAG
UNIT SIZE	20 LB/BAG



SnowFox Sushi Vinegar

ITEM #	7315
PACK SIZE	1 BOX
UNIT SIZE	5 GAL



SnowFox Wasabi Powder, 10 bags per case

ITEM #	7257
PACK SIZE	1 BAG
UNIT SIZE	2.2 LB



SnowFox White Ginger (Gari)

ITEM #	8456
PACK SIZE	1 BUCKET
UNIT SIZE	20 LBS



SnowFox Sushi Eel Sauce, 4 bottles per case

ITEM #	8433
PACK SIZE	1 CASE
UNIT SIZE	4-1 GALLON



Snowfox Spicy Mayonnaise

ITEM #	8505
PACK SIZE	1 CASE
UNIT SIZE	28/16 OZ



SnowFox Chicken & Vegetable Dumplings

ITEM #	8413
PACK SIZE	1 CASE
LINIT SIZE	4/2 LB BAGS



SnowFox Pork & Vegetable Dumplings

ITEM #	7318
PACK SIZE	1 CASE
UNIT SIZE	4/2 LB BAGS



Nori Seaweed TAK BLUE (10 bags of 50 half sheets)

ITEM #	8548
PACK SIZE	1 CASE
UNIT SIZE	10 BAGS



SnowFox Nori Seaweed

ITEM #	7304H
PACK SIZE	1 CASE
UNIT SIZE	40 BAGS



SnowFox Crispy Fried Onions (or #8473 Greenland brand)

ITEM #	8472
PACK SIZE	1 CASE
UNIT SIZE	15/14 OZ BAGS



Imitation Crab Shreds (for crab salad), Aquamar brand

ITEM #	1602
PACK SIZE	1 CASE
UNIT SIZE	12/2.5 LB BAGS



Imitation Crab Sticks, long 7" sticks, Asian Star brand

ITEM #	1610
PACK SIZE	1 CASE
UNIT SIZE	10/2.2 LB BAGS



Kani Kama Short Sticks, 3-1/2", Tetsujin brand

ITEM #	1611
PACK SIZE	1 CASE
UNIT SIZE	10/1.1 LB BAGS



Real Crab, AquaStar Frozen Snow Crab, shoulder/leg meat

ITEM #	451
PACK SIZE	1 CASE
UNIT SIZE	2/5 LB BAGS



Fresh Salmon Fillet, Scottish, PBI-skin on, 4.5-6 lbs

ITEM #	1005AM
PACK SIZE	2 FILLETS
UNIT SIZE	RANDOM WT



Frozen Salmon Fillet Norwegian, Sashimi grade, 4-6 lbs

ITEM #	7276
PACK SIZE	1 FILLET
NIT SIZE	RANDOM WT.



Frozen Salmon Fillet, Skinless E-Trim

ITEM #	7280
PACK SIZE	1 FILLET
UNIT SIZE	RANDOM WT



Smoked Salmon Fillet, Unsliced, St. James brand, 2-3 lbs fillet

ITEM #	290FZ
PACK SIZE	1 FILLET
UNIT SIZE	RANDOM WT



Smoked Eel Unagi, 11-12 oz, split case

ITEM #	7229
PACK SIZE	1/2 CASE
UNIT SIZE	11 LB/BOX



Saku Tuna Prime, AnnaSea brand, 16 oz wide blocks

ITEM #	6406
PACK SIZE	1 CASE
UNIT SIZE	20 LB/CASE



Tuna Loin, Krimson brand, 2+ loins at 3-6 lb each

ITEM #	6520
PACK SIZE	1 CASE
UNIT SIZE	15 LB/CASE



Ground Tuna, Krimson brand, "Nakaochi scrape"

ITFM #	6531
PACK SIZE	1 CASE
UNIT SIZE	15 LB/CASE









Ground Tuna, Anova brand

ITEM #	6524
PACK SIZE	1 CASE
UNIT SIZE	10 LB/CASE



Tuna Steaks AA, 6 oz (for Poke bowls & inside rolls) or #6425 for 8 oz

ITEM #	7271
PACK SIZE	1 CASE
UNIT SIZE	10 LB/CASE



Inari Tofu Pouch, frozen, 60pc/bag, 10 bags/case

ITEM #	8438
PACK SIZE	1 BAG
UNIT SIZE	60 PC/BAG



Poke Tuna Cubes, Anova brand

ITEM #	6499
PACK SIZE	1 CASE
UNIT SIZE	10 LB/CASE



Seared Tuna (for Tataki recipe) 32-3oz. packages

ITEM #	6169
PACK SIZE	1 CASE
LINIT SIZE	6 LB/CASE



Hamachi Top Loin, frozen, skinless/ boneless, or #6072

ITEM #	6071
PACK SIZE	1 PIECE
UNIT SIZE	RANDOM WT



Hamachi Loin Smoked

ITEM #	6072
PACK SIZE	1 EACH
UNIT SIZE	1.6 LB



Ebi Sushi Shrimp

ITEM #	7249
PACK SIZE	1 5L CASE
UNIT SIZE	30/20 CT TRAYS



Cooked Cocktail Shrimp, small 61/70 tail-off

ITEM #	1353
PACK SIZE	1 CASE
UNIT SIZE	10 LB/CASE



Tempura Shrimp, 1 case is 4 boxes of 30 shrimp per box

ITEM #	1395
PACK SIZE	1 CASE
UNIT SIZE	4-2 LB/BOX



Masago

ITEM #	6157
PACK SIZE	1 TUB
UNIT SIZE	2.2 LBS



Tobiko Black

ITEM #	7323
PACK SIZE	1 TUB
UNIT SIZE	1.1 LB



Tobiko Red

ITEM #	7322
PACK SIZE	1 TUB
UNIT SIZE	1.1 LB



Tobiko Green, Wasabi

ITEM #	7321
PACK SIZE	1 TUB
UNIT SIZE	1.1 LB



Tobiko Golden

ITEM #	7324
PACK SIZE	1 CASE
UNIT SIZE	1.1 LB



Octopus Legs, Tako steamed sashimi grade, frozen

ITEM #	6283
PACK SIZE	1 BAG
UNIT SIZE	2.2 LB



Kewpie Mayonnaise, Japanese Style

ITEM #	8492
PACK SIZE	1 BOTTLE
UNIT SIZE	1 GAL



Cream Cheese

ITEM #	21
PACK SIZE	1 BOX
UNIT SIZE	3 LBS



Fried Rice, ready to use, frozen

ITEM #	2200
PACK SIZE	1 CASE
LINIT SIZE	20 I B



Vegetarian Eggrolls, 3 oz each

ITEM #	2201
PACK SIZE	1 CASE
UNIT SIZE	96/3 OZ



Cooked Sliced White Chicken, 8-20 oz

ITEM #	2203
PACK SIZE	1 CASE
UNIT SIZE	10 LB



Cooked Chicken Nuggets, 6-24 oz

ITEM #	2204
PACK SIZE	1 CASE
UNIT SIZE	10 LB



General Tso Sauce

ITEM #	2206
PACK SIZE	1 CASE
UNIT SIZE	4-1/2 GAL



Teriyaki Sauce

ITEM #	2207
PACK SIZE	1 CASE
UNIT SIZE	4-1/2 GAL









Thai Chili Garlic Sauce

ITEM #	2208
PACK SIZE	1 CASE
UNIT SIZE	4-1/2 GAL



Orange Sauce

ITEM #	2210
PACK SIZE	1 CASE
UNIT SIZE	4-1/2 GAL



Hot Foods Bowls & Lids

ITEM #	9346
PACK SIZE	1 CASE
UNIT SIZE	250 SETS



Miso Soup Natural Roux

ITEM #	8487
PACK SIZE	1 CASE
UNIT SIZE	18 BAGS



Wakame Seaweed (for Miso soup)

ITEM #	8488
PACK SIZE	1 BAG
UNIT SIZE	16 OZ BAG



SF-0.5 Trays & Lids

ITEM #	7308
PACK SIZE	1 CASE
UNIT SIZE	12/50 SETS



SF-1.0 Trays & Lids

ITEM #	7310
PACK SIZE	1 CASE
LINIT SIZE	8/50 SFTS



SF-1.5 Trays & Lids

ITFM #	7202
II EIVI #	7302
PACK SIZE	1 CASE
UNIT SIZE	6/50 SETS



Party Trays Large, YP-4.0 Trays & Lids

ITEM #	8502
PACK SIZE	1 CASE
UNIT SIZE	200 SETS



Poke Bowls, clear with hinged lid, 24 oz, cold foods

ITEM #	9347
PACK SIZE	1 CASE
UNIT SIZE	150 BOWLS & LIDS



Yakisoba Noodles (for noodle salad bowl)

ITEM #	9871
PACK SIZE	1 CASE
UNIT SIZE	48 CT-16 LBS



Poke Sauce, Kikkoman brand

ITEM #	9343
PACK SIZE	1 CASE
UNIT SIZE	6-1/2 GAL



Foil Wrap (for sushi burritos)

ITEM #	9345
PACK SIZE	1 PKG
UNIT SIZE	500 SHEETS



Nori Seaweed, 50 full sheets, gold grade (for burritos)

ITEM #	7245
PACK SIZE	1 BAG
UNIT SIZE	50 SHEETS



Rice Paper, large size 31 cm, 44 bags in a case

ITEM #	8469
PACK SIZE	1 BAG
UNIT SIZE	13 OZ



Rice Paper, small size 22 cm, 44 bags in a case

ITEM #	7320
PACK SIZE	1 BAG
UNIT SIZE	12 OZ



Rice Noodles (for spring rolls) Mung Bean Thread Noodle, 50 bgs/cs

ITEM #	8745
PACK SIZE	1 BAG
UNIT SIZE	10.5 OZ



Sushi Party Soy Wrapper Sesame

ITEM #	8477
PACK SIZE	1 EACH
LINIT SIZE	1 PKG



Sushi Party Soy Wrapper Yellow

ITEM #	8481
PACK SIZE	1 EACH
UNIT SIZE	1 PKG



Sushi Party Soy Wrapper Pink

ITEM #	8478
PACK SIZE	1 EACH
UNIT SIZE	1 PKG



Sriracha Sauce, 12 bottles per case

ITEM #	8495
PACK SIZE	1 BOTTLE
UNIT SIZE	28 OZ



Kadoya Sesame Oil

ITEM #	8494
PACK SIZE	1 EACH
UNIT SIZE	56 OZ CAN



Ponzu "to go" soy sauce packets

ITEM #	8475
PACK SIZE	1 BOX
UNIT SIZE	500 CT



Gluten Free "to go" soy packets

ITEM #	8496
PACK SIZE	1 BOX
UNIT SIZE	200 CT









Togarashi Shichimi, assorted chili pepper

ITEM #	8493
PACK SIZE	1 BAG
UNIT SIZE	10.58 OZ BAG



White Sesame Seeds, 5 lb bag, roasted

ITEM #	8460
PACK SIZE	1 BAG
UNIT SIZE	5 LB BAG



White Sesame Seeds, 2.2 lb bag, roasted

ITEM #	8447
PACK SIZE	1 BAG
UNIT SIZE	2.2 LB BAG



Black Sesame Seeds (#8489 substitute brand)

ITEM #	8462
PACK SIZE	1 BAG
UNIT SIZE	2.2 LB BAG



Bamboo Rolling Mat Small, 24x24 cm

ITEM #	8467
PACK SIZE	1 EACH
UNIT SIZE	1 MAT



Bamboo Rolling Matt Large, 27x27 cm

ITEM #	8468
PACK SIZE	1 EACH
LINIT SIZE	1 MAT



Baran Leaf Small (use in all sushi trays)

ITEM #	7312
PACK SIZE	1 BOX
UNIT SIZE	1000 PC/BOX



Baran Leaf Large Shikiri Gata (use on party trays)

ITEM #	8448
PACK SIZE	1 BOX
UNIT SIZE	1000 PC/BOX



Soaker Pads

ITEM #	9942
PACK SIZE	1 BOX
UNIT SIZE	875 PC/BOX



Nori Box, metal storage box, 1/2 sheet size

ITEM #	9323
PACK SIZE	1 EACH
UNIT SIZE	1 EACH



Nori Box, metal storage box, FULL Nori sheet size

ITEM #	9315
PACK SIZE	1 EACH
UNIT SIZE	1 EACH



pH Buffer Solution 4.0, red

ITEM #	20081
PACK SIZE	1 EACH
UNIT SIZE	16 OZ BOTTLE



pH Buffer Solution 7.0, yellow

ITEM #	20091
PACK SIZE	1 EACH
UNIT SIZE	16 OZ BOTTLE



Smkd Salmon Tidbits

ITEM #	266FZ
PACK SIZE	3/1#
UNIT SIZE	1#



Tamago (frozen)

ITEM #	6067
PACK SIZE	20/1.1#
UNIT SIZE	1.1#



Tobiko Orange

ITEM #	6145
PACK SIZE	12/1.1#
UNIT SIZE	1.1#



Calamari Salad Ika Sunsai

ITEM #	6286
PACK SIZE	4.4#
UNIT SIZE	4.4#



Clam Suf Hokkiagai

ITEM #	7332
PACK SIZE	10/2.2#
LINIT CITE	2 2#



Wasabi Powder

ITEM #	7246
PACK SIZE	2.2#
UNIT SIZE	2.2#



Gari Sushi White

ITEM #	7247
PACK SIZE	20#
UNIT SIZE	20#



Sushi Su Mizkan SD-51 Vinegar

ITEM #	7306
PACK SIZE	GALLON
UNIT SIZE	5 GALLONS



Sushi Su Vinegar Kikkoman

ITEM #	8440
PACK SIZE	GALLON
UNIT SIZE	5 GALLONS



Sushi Sauce (Eel Sauce)

ITEM #	8491
PACK SIZE	1/2 GALLON
LINIT SIZE	1/2 GALLON



Sushi 0.6 Tray w/lid

ITEM #	8497
PACK SIZE	500 SETS
UNIT SIZE	EA









Sushi 1.0 Tray w/lid ITEM # 8498 PACK SIZE 500 SETS UNIT SIZE EA



Chimei Folded Steam Bun	
ITEM #	9091
PACK SIZE	10/20 CT
UNIT SIZE	20 CT
TELEVANIA CONTROL OF THE PARTY	

Magu Roll Tuna Wrap	
ITEM #	9316
PACK SIZE	ROLL
UNIT SIZE	ROLL
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HEMME BROTHERS







In 2016, we opened the doors of Hemme Brothers Creamery to make handcrafted cheese. But each day on our farm in Sweet Springs, Missouri, we do much more than that.

First, we grow flavorful grass, hay and grains. Then we feed them to our dairy cows, who produce milk that is high in protein and butterfat. Finally, we use old-world techniques to turn that milk into a variety of products our family is proud to serve.

From our family farm to your family table:

GERMAN QUARK

A fresh, tangy and wonderfully creamy spreadable table cheese. Our award-winning Quark makes the perfect partner for any cracker and excellent addition to your next picnic or cocktail party.

CURDS

Our squeaky-fresh curds come in a wide variety of flavors like Jalapeño Habanero, Applewood Smoked, our award-winning Garlic Dill and more.

SMOKED CHEDDAR

There may not be a cheese category at the American Royal, but our buttery cheddar is smoked with the same fruitwood that BBQ pros use for their ribs and brisket.

AGED CHEDDAR

Our Brother's Keeper and Brother's Keeper Reserve aged cheddars are made to stand out on any cheese plate. Taste hints of melted butter and toasted nuts, plus a little crystalline crunch that is the unique result of our traditional aging process.

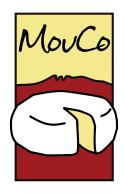
ATATLANTA CORPORATION

Imported cheese and charcuterie









MouCo Cheese Company creates award winning, artisanal, soft-ripened cheeses with local cow's milk in Northern Colorado.

- · Environmentally and socially responsible
- Local
- · Award winning

Choose from the traditional MouCo Camembert, the savory, aromatic washed-rind MouCo ColoRouge, the creamy, milky MouCo Ashley with an edible ash rind, and our flavored Camemberts: MouCo PepBert with green peppercorns and MouCo Truffello, sprinkled with imported truffles. We also offer a gift pack with 3 cheeses.



Atalanta Corporation is a food importer specializing in cheese, charcuterie, deli meat, grocery and seafood products from around the world. Founded in 1945, Atalanta is the largest privately held food importer in the United States. Our product range has the versatility to meet the requirements of every market, from commodity to specialty. We are proud to offer products such as:

SPECK HAM

High-quality fresh meat that has been carefully cured using only time honored traditions

BEEMSTER EXTRA AGED

Revered for its rich flavors of butterscotch, whiskey and pecan, deep ochre interior and firm, crumbly texture

PROSCIUTTO

The crown of the ham is rubbed with sea salt, garlic, Tellicherry black pepper and wild juniper berries which creates an intense taste and a slightly spicy flavor

BLACK BOMBER

We nurture cheese brought down from the valley, and with the finest ingredients and care, we produce our brand of delicious award-winning truckles

MOUCO CHEESE COMPANY

Colorado cow's milk cheese









FRUITION FARMS **DAIRY & CREAMERY**

Colorado sheep's milk cheese



In November of 2009, we ventured out to New York's Hudson Valley to attend the Dairy Sheep Association of North America's annual symposium. Regardless of having zero experience in raising sheep or making cheese, we returned with the desire to create Colorado's first Artisanal Sheep Dairy and Creamery. In September 2010, less than a year later, we welcomed our flock of 40 milking ewes and one ram and cheese making began three days later. The adventure has only continued from there. On Christmas Eve of 2010, our first lambing season unexpectedly began. Since then, Fruition Farms Dairy & Creamery has grown to include three distinct sheep's milk cheeses, all of which highlight a different characteristic of the wonderfully rich milk from which they are made. Through all the challenges, failures, and the success of receiving our first cheese award, we have been fueled to continue on our path of learning and the development of our craft.

In May of 2009, Alex Seidel purchased a 10-acre farm just south of Denver in Larkspur, Colorado. Seidel's vision was to create a learning center with a sustainable relationship between farm and restaurant. In November 2009, the vision began to grow. Former Fruition Restaurant Sous Chef, Jimmy Warren, joined the "Farm" which helped to solidify the foundation and direction that has taught many in the community and local restaurants the fundamentals of farming produce, animal husbandry, and the creation of artisanal products.





RICOTTA

It has a fluffy, large, soft curd that will have you thinking of spring lambs and pasture grass when you taste it. Our favorite ways to pair our ricotta (that is, when we aren't just taking a spoon to it) is with a little housemade jam, stone fruits or honey on the sweet side. With savory pairings, it is excellent in pasta or on freshly baked breads like focaccia.

CACIO PECORA

Cacio Pecora's make has evolved into the use of a 100 gallon make tank and 600 square feet of temperature and humidity-controlled caves where it ages in ideal conditions for up to 18 months. Don't you love it when

chef's play? This two-day brined, raw milk cheese has a lot of goodness going on with nutty, floral and grassy notes. It has a beautiful, smooth natural rind and is fantastic in risotto, pasta, eggs and fondue. We also like it over salads and potatoes or encrusted onto poultry and meat.



SHEPHERD'S HALO

Each day, a portion of the morning's milk was taken to enrich a cup of coffee, bowl of cereal or simply enjoyed on its own. The so-called "Shepherd's Share" is what was used to make our Shepherd's Halo cheese. We make it by adding a special recipe of cultures and some rennet to the whole sheep's milk after gently pasteurizing. The Halo wheels get a light 4-hour brining and are aged for 21 days. The resulting texture is angelic. Its bloomy white rind envelopes a silky, buttery halo of a cream line and a firm, creamy paste center. It is both salty and sweet with mild acidity.

Don't think this graceful cheese withers against sturdy pairings. It goes beautifully with chutneys or preserves and is both wine and beer friendly. For the full texture experience, enjoy this one on your cheese plate with nuts and crackers for a bit of contrasting crunch. We love it spread on a crusty baguette with nice ham.

GRAFTON VILLAGE

Domestic cheddar cheese







BelGioioso Cheese is a family owned and operated company based in Green Bay, Wisconsin since 1979. Over a century ago, the great-grandfather of BelGioioso President, Errico Auricchio, founded the cheese company based on a philosophy of excellence. He moved his family from Italy to America with one goal—to craft the best Italian cheese in the United States. BelGioioso's commitment to tradition and excellence carries with it the value of knowing how to make Italian cheeses just as they were long ago.

- · Freshest Wisconsin milk collected daily
- · All natural, rBST free, antibiotic free
- Artisan production: natural salt brining, Belgioioso grown starter cultures, traditional air drying rooms

Tradition, selection of ingredients, location and artisan inspiration, are cardinal pillars that make BelGioioso cheesemakers the greatest interpreters of the best Italian cheeses in the U.S.



Grafton Village Cheese Co. is located in the small, picturesque village of Grafton, Vermont, where cheese-making began in 1892 as a cooperative of local farmers. Grafton is a Windham Foundation-owned (non-profit) enterprise, supporting Vermont's rural communities through grants, programs and social enterprises.

Our products include aged cheddars matured as long as four years; distinctive flavored cheddars; and specialty cave-aged cheeses with cow, sheep and mixed milks.

We produce small-batch cheese made by hand using traditional methods and unpasteurized milk for our characteristic flavor profile. An individualized grading process delivers cheese at its optimum age. We choose high butterfat, high protein milk from small local farms, which produces a creamy cheddar texture throughout the aging process.

BELGIOIOSO CHEESE

Domestic cheese















HAYSTACK MOUNTAIN GOAT DAIRY

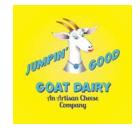




Haystack Mountain Goat Dairy was founded in 1988 by Jim Schott and his wife Carol, who bought five goats and cultivated a modest 6-acre farmstead in Niwot, Colorado, with a view of Haystack Mountain just to the north.

Jim incorporated the company in 1989 and started selling his homemade chevre to restaurants and farmers markets in and around Boulder County.

Haystack has won more than 60 awards for its cheeses and was recently honored internationally at the 2017 World Cheese Awards, winning Best American Cheese with its Gold Hill Variety.



Jumpin' Good Goat Dairy is a small batch, artisan cheese company located in the Heart of the Rockies of Buena Vista, Colorado. With our own goats as well as our partnered dairy, High Country Dairy, an Amish goat dairy in Monte Vista, Colorado, we are dedicated to local, sustainable agriculture as well as the humane treatment and care of our animals.

- 100% Women owned and operated
- Farm and creamery are open to the public yearround, offering educational tours and events

Our cheeses are all processed and made in small batches by hand. All of our products are Colorado Proud™ using flavors and ingredients well loved in the Rocky Mountains such as chilies and craft beer. A few of our cheese varieties:

- · Queso de Colorado · First Snow
- · Ruby Mountain Wine Soaked Cheddar

JUMPIN' GOOD GOAT DAIRY



ROCKING W CHEESE







We are a family owned 6-generation Colorado family that makes Artisanal or Farmstead cheeses. Our cheese is handmade in small quantities, these cheeses are made with fresh high-quality milk from the on-site dairy herd. The Webb family operates the dairy, farm and cheese factory in Olathe, Colorado. As a "Grade A" producer and processor of milk, we proudly assure you that all production and processing steps are performed with food safety and quality in mind.

JALAPEÑO JACK

Using fresh Artisan milk from our own dairy cows to make Monterey Jack cheese, our Jalapeño Jack is a mild to moderate "heat", made from green jalapeños, our tempering being done in the cooking process. This cheese has a savory bite and is quite complimentary from cut cheese to grilled cheese sandwiches.

SUNSET CHEDDAR

Our signature cheese is a combination of our mild white and mild yellow cheddars together, making this cheese look like a western Colorado sunset.









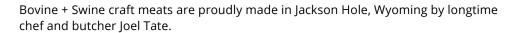


Gourmet sausage





JACKSON HOLE, WY



All Bovine + Swine products are hand-made using high quality ingredients and traditional techniques reminiscent of the butchers of the past. Attention has been paid to every aspect of the product, from the way the ingredients are broken down to the "snap" experienced when biting into a sausage. Bovine + Swine's diverse lineup showcases both classic and inventive flavors - all hand-crafted in Jackson Hole.

- · Hand-made in small batches using traditional techniques
- Utilize meats from ranches in Wyoming, Idaho and Utah
- Made in Bovine + Swine's USDA facility in Jackson Hole, Wyoming

Bovine + Swine's product lineup includes:

- Andouille sausage Garlic knackwurst Black pepper and blue cheese sausage
- Jalapeño cheddar sausage Natural cased beef hot dogs Beef snack sticks
- Jalapeño beef snack sticks









BROADLEAF SPECIALTY AND GAME MEATS

Wild game & specialty meats





Broadleaf was founded by pioneers in the New Zealand deer capture & farming industry, Mark & Annie Mitchell. The duo decided to move to the USA in 1988 to supply farm raised venison and elk to top chefs throughout the country.

- Broadleaf is named after the tree the Mitchell's used to bait deer traps
- · Located in Los Angeles, California
- · Family owned and operated

Since then, Broadleaf has expanded to offer bison, game birds, Wagyu beef, grass fed beef, lamb, Texas wild boar and other specialty meats. We have also added a state-of-the-art processing room that allows us to handle custom cut needs.



Elevation Charcuterie is a Denver, Colorado company making high quality cured meats for chefs and retailers, including salami and whole muscle cures like pancetta and coppa. We use traditional slow curing methods to maintain the highest quality, while making recipes unique to us. We offer a full line of cured meats. Whether you are using it in a cooking application or slicing thin to serve on a charcuterie board, we've got you covered.

ELEVATION MEATS

Colorado charcuterie





CONTINENTAL SAUSAGE





Producing the highest quality charcuterie products for four generations and 50 years, Charcutnúvo/ Continental Sausage Inc. provides "Outrageously Delicious" premium bratwurst and sausages. Our newly reinvented and expanded production facility is located in Denver, Colorado.

- All natural and organic products
- USDA facility

Charcutnúvo products are produced from animals raised humanely and sustainably on family farms without the use of hormones and antibiotics. We use only natural and organic ingredients and do not use nitrates.

- · Gluten free and no sugar added
- Specialize in wild game
- Fully cooked and smoked



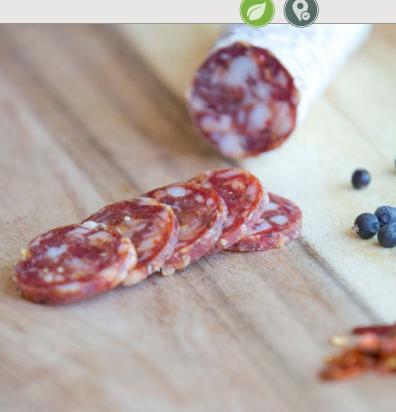
IL porcellino salumi was founded on the principle of working with local farmers and ranchers raising Heritage Breed Hogs on pasture, never giving them antibiotics or growth hormones, feeding them a non-GMO vegetarian diet, and giving them a happy life.

What started as a small operation on Tennyson Street in Denver has grown into a full-scale USDA wholesale facility nestled in the Roaring Fork Valley in Basalt, Colorado, where the IL porcellino team is hard at work producing award winning salumi.

IL porcellino salumi makes bold flavored and unique products that incorporate Colorado ingredients as often as possible, like our Queso salami that is packed full of Queso de Mano cheese from Haystack Mountain and Malbec Wine from Carboy Winery.

IL PORCELLINO SALUMI

Colorado charcuterie





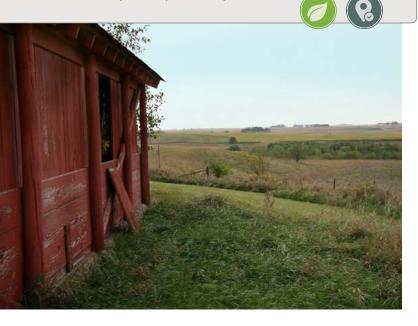




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NIMAN RANCH

Humanely raised pork & beef



HERITAGE BREED ALL-NATURAL PORK

Superior genetics, high-quality diet, and strict raising protocols result in the unbelievably tender, juicy pork that chefs and home cooks love.

PREPARED MEATS

We begin with our superior quality beef and pork, then use old world charcuterie techniques to create all natural hams, bacon, franks and sausages. We offer an entire line of uncured products that contain no added nitrates or nitrites.

ALL-NATURAL ANGUS BEEF

Finishing our cattle on carefully selected grains rounds out the flavor to produce beef that is consistently rich, buttery and well-marbled.



Niman Ranch began in the early 1970's on an 11-acre ranch in a small coastal town just north of San Francisco. The cattle were raised using traditional, humane husbandry methods and given wholesome all-natural feeds. Today, the Niman Ranch network has grown to include over 700 independent American farmers and ranchers.

Our hogs are Raised With Care® on small, family farms in the Midwest and Mid-Atlantic states of the U.S. All our hog farms are Certified Humane. They are fed a 100% vegetarian diet and are raised outside on pasture or in deeply bedded pens where they are able to express their natural instinctive behaviors, like rooting and roaming. We never use gestation crates or farrowing crates – ever. We also never give them hormones or antibiotics – ever, keeping both our hogs and your family happy.

Niman Ranch cattle are bred, born, raised on natural pastures, and processed in the U.S. and are Certified Humane. Our beef program is fully traceable from birth to box. Our ranchers maintain small herds and practice rotational grazing to prevent soil erosion. They are involved with the day to day activities of raising their livestock; therefore, they have a greater stake in the quality of the end product. We select Angus breed genotypes – not just black colored cattle – resulting in the best marbling and meat quality characteristics.









CULVER DUCK FARMS





Located in the Amish Country of Northern Indiana, Culver Duck produces and processes an all natural, White Pekin Duck. We have a commitment to operate ethically and lead with integrity. Every day provides new opportunities to do the right thing. Our commitment to our core values earns Culver a reputation for fairness and honesty:

• Trust, teamwork, integrity, commitment, respect

We have a wide range from whole ducks, breast, legs, wings and many other value-added items including all the parts. All of Culver Duck Farms carry the following attributes:

- All vegetable fed diet
 No antibiotics ever
- No animal by-products
 No added hormones
- All natural Cage free Made in the USA

BEYOND MEAT®

At Beyond Meat, we believe there is a better way to feed the planet. Our mission is to create The Future of Protein® - delicious plant-based burgers, sausage, crumbles, and more - made directly from simple plantbased ingredients. By shifting from animal, to plant-based meat, we are creating one savory solution that solves four growing issues attributed to livestock production: human health, climate change, constraints on natural resources and animal welfare.

- Plant based protein
- No soy
- Non GMO
- · Gluten free

BEYOND MEAT

Plant-based meat alternatives











MILLER POULTRY

Humanely raised chicken





Miller Poultry is a small, family-owned company located in Northern Indiana. At our farm, we put great care into humanely raising hormone and antibiotic free chicken, cared for in smaller flocks by Amish families from the local community. The birds are raised inside naturally ventilated, curtain-sided houses and are free to roam on open floors. They are fed an all-vegetable, drug free diet and are hormone and antibiotic free.

Miller Poultry Chicken is always fresh and never frozen, especially tender, and has no artificial colors. It is all packed and weighed by hand, ensuring that no chicken ever leaves the farm without first meeting Miller's strict quality standards.

Our goal is to provide a perfect product in a perfect package in perfect condition every single time. We are driven to do the absolute best we can for you and encourage your comments to help us achieve our goal.

Quick Miller Chicken Facts:

- · All-natural
- · Fresh, never frozen
- · No added hormones or antibiotics
- · No artificial colors
- State of the art processing, still hand packed and weighed

"When we decided to source chicken for Chook, it came down to my relationship with Seattle Fish and the trust that has been built over time. Seattle puts careful thought and consideration into the seafood they have been sourcing forever, so why wouldn't they do the same thing with chicken?"

—Alex Seidel, Fruition, Mercantile Dining & Provisions





Gownnet Provisions



TEATULIA ORGANIC TEAS

Organic teas





ORGANIC TEAS

Teatulia Organic Teas is proud of our award-winning teas that hail from OUR organic tea garden in Northern Bangladesh. Having our own tea garden is totally unique to the industry. Why is this important? It means we are able to control every aspect of how we treat the tea, the land it's grown on, and the people who cultivate it. Teatulia is proud to offer some of the freshest and best-tasting teas available. Sip for yourself and see!

- All teas are 100% organic
- · Women and minority owned
- · Sustainable packaging

Tea Soda is here to turn heads and take the ready- to-drink category to new heights! In all of its organic, never-been-done-before, hybrid (tea + soda) glory, it offers the total beverage solution. With just 16-20 grams of sugar per serving, Tea Soda checks all the boxes for what your customers are looking for (or trying to avoid). Bubbly tea, fruit and herbs will leave your customers wanting more!

- · Ethically sourced
- · Refreshing
- Bold flavors



CALVISIUS CAVIAR

Italian sustainably raised caviar



Over 40 years of passion and expert craftsmanship have shaped Calvisius and Ars Italica into industry leaders for both environmental methods and the production of premium-quality caviar. The sturgeon flourish in two farms in Northern Italy, for a total of 150 acres of freshwater ponds fed by pristine, natural water, thriving in an environment that is as close as possible to their natural habitat. Each sturgeon is closely monitored all the way through to the packing and transport of the caviar.

We are proud to provide:

- Full traceability: our caviars come straight from the source
- · Species identification: only pure species are offered in our lineup
- · Freshness: no pasteurization or processing is applied to our caviars
- True Malossol recipe, cured with a 3.4% salt content, the lowest in the market

Calvisius Caviar lineup features four styles of caviars and a variety of caviar products:

- · Pacific White Sturgeon is labeled 'Calvisius Tradition'
- · Siberian Sturgeon for 'Calvisius Siberian' caviar
- Russian Sturgeon for 'Calvisius Ars Italica Oscietra'
- · Starry Sturgeon for 'Calvisius Ars Italica Sevruga'
- Lingotto, dried pressed caviar, from Pacific White Sturgeon. Can be microplaned or shaved onto
- Payusnaya: old world traditional Russian recipe: smooth, spreadable paste obtained from Pacific White Sturgeon, boasting intense pure flavors



















BEE SQUARED APIARIES





Bee Squared is a small chemical-free apiary located in Berthoud, CO, specializing in award-winning local varietal and infused honeys. Our bees are all carefully managed and diligently maintained to provide you with the finest in raw honey.

- · Alfalfa/Wildflower, Clover, Orange Blossom
- Rose petal infused "Honey from the Heart"—Good Food Award® 2016
- · Whiskey Barrel Aged

Bee Squared generously donates to local and national organizations supporting pollinator health including: People and Pollinators Action Network, Pollinator Stewardship Council, Xerces Society for Invertebrate Conservation, Earthjustice, Ecdysis Foundation and Friends of the Earth.



Founded in 2011, Jacobsen Salt Co. was the first company to harvest salt in the Pacific Northwest. Since then it has transformed from a local, small business to a nationally recognized brand as America's leading salt maker. Harvested from the cold, pristine waters of Netarts Bay on the Oregon coast, our flake and kosher sea salts have garnered worldwide favor, for their beautiful presentation and pure taste, by professional chefs and home cooks alike.

- Hand harvested
- Contains no iodine, anti- caking agents, or dyes
- · America's leading salt producer
- · Cleanest salt on the market
- · Sustainably harvested

JACOBSEN SALT CO.

Domestic gourmet finishing salt





COLAVITA FOODSERVICE USA

Olive oil



A long time ago in the quaint hilltop village of Sant'Elia a Pianisi, located in the Molise region of Italy, two small family businesses were born. One family operated a stone mill for crushing homegrown olives used to produce fine extra virgin olive oil. The other family gathered the durum wheat harvest, milled the wheat into semolina grain and ultimately produced fresh pasta for the local market. Over time, both families became experts at their trade, passing their knowledge to the next generation, who in turn did the same. The two families had much in common not only in perfecting time-honored production methods, but also in name. They were both Colavita families.

Today, the Colavita Olive Oil and Colavita Pasta companies are still family-owned and operating in the same town of their ancestors. Giovanni Colavita, current CEO of Colavita USA and the son of Leonardo Colavita, has continued the traditions of the trusted family brand, maintaining Colavita as one of the few family owned international brands in the olive oil sector.

Alongside their Italy locations, the Colavita family proudly operates out of their USA headquarters in Edison, NJ and Dixon, CA.

Our olives are harvested at the point of maturity and pressed immediately afterward. We are constantly testing all our products, guaranteeing that only the best ends up on your table.

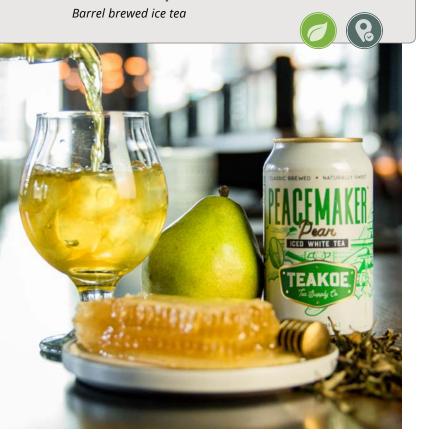








TEAKOE | TEA SUPPLY CO.





Every ingredient has a story to tell and our process provides a platform for each one to shine. Based in Denver, CO – we are fortunate to sit at the foot of the Rocky Mountains where snow melt makes the perfect base to brew tea. Our traditional brew process steeps whole ingredients in American Made barrels extracting the richest notes

- · Tea, made right
- Ethically sourced Truly brewed
- · Authentic flavor

Our suppliers share our same goals of advanced sanitary agricultural practices and clean processing methods. Savor real, high quality ingredients with only 5-60 calories and 0-16 grams of sugar per can from natural sweeteners. Truly brewed tea, committed to craftsmanship

- · No artificial flavors
- No GMOs · No guilt



Epicurean Butter produces sweet and savory finishing butter in attractive retail packaging and food service tubs. Single serve packaging was added to meet the needs of meal kit companies and seafood departments for quick meal preparation at home. Our innovation and flexibility to meet customer's needs has resulted in steady growth and sales in multiple channels.

- · SQF level 2 certified
- · Create impressive meals effortlessly
- rBST free butter blended with select premium ingredients result in finishing butters that compliment seafood, vegetables, steak, and pasta
- Created by accomplished chef John Hubschman

Packaging available:

 Retail, 8 / 3.5 oz, Foodservice, 2 / 5 lb, Single serve packets, 50 / 1 oz

EPICUREAN BUTTER



BLIS GOURMET

Gourmet sauces & syrups





BECAUSE LIFE IS SHORT

BLiS Gourmet was founded in 2003 in Grand Rapids, Michigan, by Chef Steve Stallard. Our goal and passion is to handcraft unique, sustainable, naturally sourced gourmet food ingredients that inspire chefs and discerning home cooks around the world. Our company was the first to begin barrel aging food products, and we continue to innovate and create products that help elevate dishes. Our team has always consisted of former professional chefs and cooks that strive to bring other chefs and cooks the best ingredients available.

- SOFI Award from the Specialty Food Association (Bourbon Barrel Aged Maple Syrup- Best Syrup/ Dessert Topping)
- Saveur Magazine100: Chef's Edition Featured Producer
- CORP! Magazine Industry Leader Award

The BLiS Gourmet line consists of bourbon barrel aged sauces and wild caught domestic fish roes handcrafted in Grand Rapids, Michigan. As the pioneer in bourbon barrel aging, BLiS has unique access to bourbon barrels that are over 20 years old, which provide an extraordinary taste experience. Our pantry products include barrel aged maple syrups, hot sauce, vinegars, steak sauce, fish sauce, and soy sauce. Other pantry items include truffle oil, salts, and spices. We also offer wild caught hand cured steelhead roe and char roe (seasonal availability).

- Our flavorful products allow a cook to easily layer in flavors, adding depth to any dish
- Our barrel aged and smoked products take traditional flavors and elevate them to quickly become a secret weapon in the kitchen
- Our products have minimal ingredients and allow your dish to shine







HONEY BUNCHIES

Gourmet honey bars







Honey Bunchies Gourmet Honey Bar was created by Colorado resident, Ed Payne, based on a long-lost family recipe. Named after his nickname for his wife who he calls "Honey Bunchie" and creating the signature bees using his daughter's childhood sketches, Honey Bunchies is still run today by a mother, father, daughter and son.

- · Produced in Longmont, Colorado
- Top selling nutrition bar at several notable health food stores

Handmade in small batches, 42% of Honey Bunchies Gourmet Honey Bar is pure honey with peanuts, pecans and sunflower kernels. Our bars contain simple, clean ingredients that are gluten-free, grain-free and soy-free. Honey Bunchies is a perfect salty-sweet combination packed with all-natural energy that will make your taste buds jump for joy!

 NEW products coming June 2019. Ask your Seattle Fish Company sales representative for details!



Described as the "Michaelangelos of Pasta," like fine sculptors, Pappardelle's craftsmen have been shaping colorful, flavorful pasta dough into edible art in Colorado since 1984. Our mission, simply put, is "the relentless pursuit of perfect pasta" for the ultimate customer experience.

- · Family-owned & operated
- · Internationally inspired flavor profiles
- Small-batch custom creation available upon request

We offer over 120 delectable varieties of gourmet pasta, ravioli, gnocchi, sauces & pesto. We stringently adhere to "old-world" Italian pasta making techniques, like the use of bronze dies and durum semolina wheat. Our artisan dough makers handcraft in small batches and meticulously slow dry our pasta over two to four days We are extraordinarily proud to have been served at the White House, the annual national Governors' Association dinner, and to the Pope.

PAPPARDELLE'S PASTA CO.



REDCAMPER PICNIC SUPPLY







-SUMMERTIME PRESERVED-

RedCamper Picnic Supply, based in Denver, Colorado, has been making preserves and mostardas for discriminating food affectionados for 15+ years. Every jar we make is filled with the freshest fruit and a perfect spice & spirit pairing. Starting from raw fruits and spices, we hand chop, zest, juice and grind ingredients in small-batch handcrafted tradition. Locality in ingredients, fair trade spices, sustainability and naturally grown fruits are our baseline. We work directly with local farms for many of our flavors and consider our suppliers true partners in creating a superior taste.

We love summer here at RedCamper Picnic Supply. We do everything we can to bottle up every ray of sunshine for year round consumption. Our line of Deliciousness, a premier cheese accompaniment, is a result of over a decade of home preserving, a county fair blue ribbon, and a lifetime of appreciation for small farms and roadside picnics.

- · Inspired flavors
- · Versatile usage
- · Focused on superior quality

Saucier than a traditional jam, Deliciousness is the perfect cheese pairing preserve but don't stop there. Pour it on your pancakes, glaze your meat or veggies, culture up your yogurt, juice up your ice cream or, shake up a cocktail. Or, eat it with a spoon straight out of the jar. We won't judge.





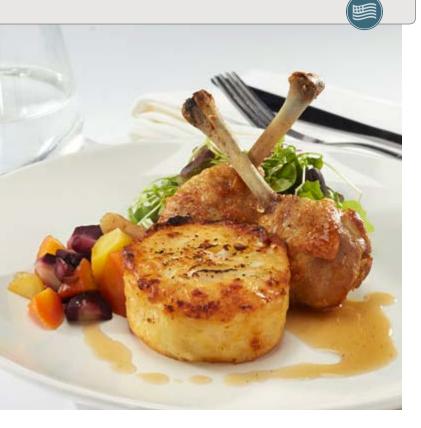






KABOBS

Hors d'oeuvres





Whether your style is contemporary or classic, for over 30 years, Kabobs professional chefs have prepared hors d'oeuvres and entrées with the same care and consistency you would demand from your own establishment. With an expansive menu offering, encompassing the latest dining trends and customer needs, Kabobs has been entrusted by countless institutions to provide premium, innovative dining solutions. The attention is in the details.

- · Individually handcrafted
- · Premium raw ingredients
- No inexpensive fillers
- In-house crafted tarts & pastries
- · Vegetables & meats hand-cut
- · Artisan-style production

The result? Dazzling bites of delectable flavor and texture, beautifully balanced and glamorously presented. The perfect fit for big, buttoned-up black tie events, or small, informal gathering of friends. Kabobs is the go-to hors d'oeuvre and entrée source for five-star chefs, restaurant chains, and professional caterers.

Roland.

Roland Foods is a New York based specialty foods company founded in 1934. Recognized and trusted by professional chefs, food manufacturers and consumers alike Roland Foods is dedicated to supplying our customers with the most outstanding foods from around the world. Featuring more than 1,800 products from over 350 suppliers we are a "one-stop-shop" for common and hard to find ingredients. Our products span the culinary landscape to make any meal effortlessly gourmet.

Roland Foods is truly passionate about great food. We've spent decades sourcing the best ingredients from all over the world to fill pantries, shelves and tables with extraordinary ingredients that inspire great food. We know what it takes to bring forth a finished product that you are proud of, whether it is meant for customers or family and friends. Our mission is to make you proud every time.

Roland strives for an efficient, transparent and sustainable food supply chain. We maintain the highest standards for physical, microbiological, allergens, GMO statements, storage conditions and nutritional information in the industry.

ROLAND

Imported gourmet items



















Culinary perfection. Every chef knows it's in the details. A true epicurean experience might take hours or days to prepare. Bonewerks offers a smart alternative to the arduous process of making reduced stock foundations for your sauce recipes. They have created a line of premium glace, demi-glace and fully prepared, oven-seared sous vide entrées. The classical preparation of Bonewerks' products means you'll save time without sacrificing the excellence of your signature creations.

Bonewerks' chefs work 24/6, using only the finest ingredients and open kettles for every preparation. Simmering, skimming, reducing—they do all of this to create consistent quality foundations. They have removed the most time-consuming step, so you can focus your efforts on perfecting signature sauces and entrées.

DEMI GLACE DE VEAU CLASSIC

Prepared with fresh roasted veal bones, fresh mire poix and herbs. It is simmered, reduced, thickened and seasoned.

This economical, ready-to-serve veal demi glace sauce is gluten free and dairy free, and it can be turned into a signature small sauce by simply adding an ingredient such as horseradish, mushrooms or peppercorns. Gluten-free.

DEMI GLACE DE POULET CLASSIC

Fresh, roasted chicken bones with our mire poix and herbs. Simmered, reduced, thickened, and seasoned. This gluten-free, dairy-free and great for all chicken and poultry applications. This chicken demi glace sauce is ready to use as is or as an ingredient in your recipes. Gluten-free.













THE REAL DILL

Colorado gourmet pickles & canned items





















At The Real Dill, we're committed to making the absolute best products of their kind, and when it comes to quality, we make no compromises. We care about making things the right way, not just the standard or easy way. We lead by example and operate our company in a way that has a positive social and environmental impact. We proudly handcraft all of our products in small batches from scratch, in Denver, Colorado, with care, intention and love.

- · Produced in Denver, Colorado
- Zero food waste company. We donate all vegetable scraps to Re:Vision, a local nonprofit that turns food waste into compost to support their urban farming and food sustainability initiatives
- Recognized as a Silver Achiever in the State of Colorado's Environmental Leadership Program

We approach consumer packaged goods with a chef's mentality, and we're slaves to the details. Everything is created in-house, and made 100% from scratch using whole, singular ingredients.

- Vegan (except for Jalapeño Honey Dills) and gluten free (except for Green Chile Hot Sauce)
- 100% natural, no artificial ingredients or preservatives
- Everything is created in-house, and made from scratch using whole, singular ingredients that you'd recognize from your pantry or garden





THE SPICE GUY

Gourmet spices





The Spice Guy was started in 2013 with \$50 by Zach Johnston. Today, The Spice Guy seasons the dishes in thousands of restaurants across the country. The Spice Guy headquarters in Denver, Colorado and has partner farms in Colorado, New Mexico, California, Baja California Sur Mexico, Vietnam, India and partners with suppliers all over the globe.

- The Spice Guy truly delivers unmatched ingredients that are straight from the source
- Thyme Travelers We go to the source to find the best ingredients earth has to offer
- · Featured in The James Beard House 4 years running during the Colorado Chef Showcase
- · Custom blending available













SUMMIT COUNTY STEAK & VEG

Our bestselling blend to date. This isn't a coincidence. We carefully constructed this puppy to be used as much in proteins as in veggies and beyond. The flavor profile compliments many (if not all) forms of cuisine. Don't be shy with our Summit County Steak & Veg. The heat and salt content you taste on first test will permeate itself into whatever you're cooking.

MADRAS-STYLE BLURRY CURRY

Makes drunken nights way more delicious. The Spice Guy loved making curry after a night of drinking with this college buddies. It was among these fateful nights that the Blurry Curry was born. Combine with coconut milk. carrots, onions, and chicken for a (nearly) hands-off rice topper.

ROASTED GARLIC BLEND

A little heat and a little Roasted Garlic Blend never hurt anyone. Take literally anything that swims, runs or grows and dust it with this one for a guaranteed winner all year long. Bits of roasted garlic and minced onion along with a myriad of other dried veggies make up this crowd-pleasing, virtuous blend.

















Minus 8 is a family-owned vineyard in Niagara, Canada, where the hot summers and cold winters allow us to craft exceptional vinegars and verjus from our grapes. Our first and flagship vinegar, Minus 8, was named after the temperature at which the grapes were harvested.

IP8 BEER VINEGAR

IP8 Vinegar begins with beer made in the style of IPA (India Pale Ale). A blend of aromatic and flavorful hops are used to enhance the hop characteristics in the vinegar. Sweet, delicious juice from Minus 8 premium icewine grapes is blended in. There is no oak aging. IP8 is meant to be used fresh, like beer. It is made in small batches for freshness.

MINUS 8 VINEGAR

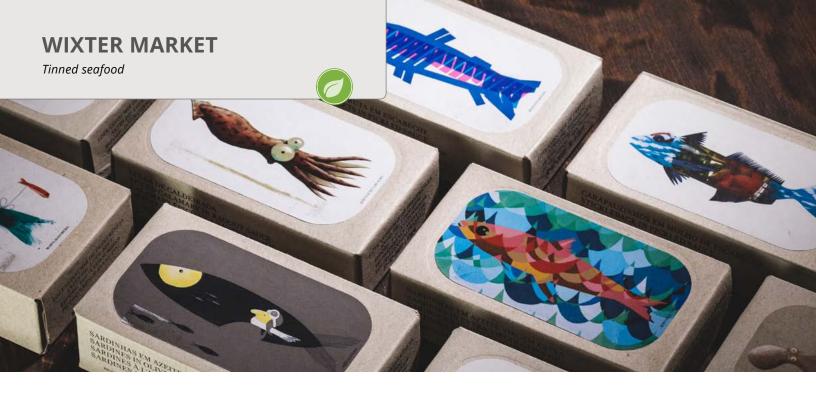
Minus 8 is vinegar named for the temperature at which our premium grapes are harvested and pressed to make icewine.

8 BRIX WHITE VERIUS

"Ice" verjus uses the full flavor potential of the grapes. 8 Brix is a seasonal product, made with the juice of Minus 8 icewine grapes. Premium wine grapes are hand-picked at five intervals between August when they are sour and unripe, to January when they are our sweet Minus 8 icewine grapes

RED VERJUS

"Ice" verjus uses the full flavor potential of the grapes. 8 Brix is a seasonal product, made with the juice of Minus 8 icewine grapes. Premium wine grapes are hand-picked at five intervals between August when they are sour and unripe, to January when they are our sweet Minus 8 icewine grapes.





Wixter Market is a boutique seafood shop located in Chicago, specializing in super frozen, flash frozen, and tinned product. Wixter partners with trusted producers who ensure a low carbon footprint and sustainable operations.

Owned and operated by Chicago native, Matt Mixter, Mixter's longstanding relationships with sophisticated seafood companies around the world enables Wixter Market to source a vast selection of sustainable seafood.

In a quest to find the best suppliers in the world, we traveled to multiple countries and taste tested over 50 varieties of tinned seafood. In the end, Jose Gourmet rose above the rest and Wixter Market became their exclusive distributor in the USA. Jose Gourmet cooks its fish in large batches during the canning process—it's ultra-efficient protein production. Sustainable, premium seafood meets local artistry to deliver fantastically packed product that has an unbelievably delicious taste.

Jose Gourmet offers a fantastic selection of tinned seafood. Be sure to try our mackerel, spiced and smoked sardines, as well as our spiced calamari.

Producers of the finest Spanish conservas in the world, La Brujula uses only the most premium raw materials and a state-of-the-art processing facility with every product made by hand.













ROCKY MOUNTAIN SODA CO.

Colorado all-natural sodas







- All natural
- We use only four quality ingredients: carbonated Colorado water, pure cane sugar, natural flavors, and non GMO citric acid
- Small batch, quality, love, passion
- Each of our delicious flavors is hand crafted, and every batch is bottled the day it is created.
 Freshness is our only formula
- We make the best tasting all natural soda that just happens to also be non GMO, gluten free, Kosher, and vegan



Gourmet Mushrooms, Inc. A Leader in Specialty Mushrooms since 1977

Gourmet Mushrooms, Inc. grows more varieties of organic culinary and nutraceutical mushrooms than any farm in America. We are committed to growing the finest quality specialty mushrooms using sustainable practices, with our facilities located in Sebastopol, California, and Scottville, Michigan.

- Pioneer growers of fresh culinary mushrooms since 1977
- 7 Varieties of organic specialty mushrooms
- · Certified organic and kosher
- Mushrooms harvested 360 days a year
- Grown on oak-based substrate in reusable bottles
- Reputation as the premier grower of top quality, flavorful forest mushrooms that are "no longer wild, but far from tame."

GOURMET MUSHROOMS, INC.



AMERICAN TUNA		
CODE	PRODUCTS	SIZE
20021	CAN TUNA 6 OZ ALBACORE MSC	24/60Z
20052	CAN TUNA 66.5 OZ ALBACORE MSC	6/66.5OZ

AMERIPURE OYSTER COMPANY		
CODE	PRODUCTS	SIZE
382	OYSTER AMERIPURE GULF	100 CT
66	OYSTER AMERIPURE GULF SHUCKED	1/2GAL

ANOVA		
CODE	PRODUCTS	SIZE
6113	TUNA SAKU BLOCK CLEARSMOKE	10# CS
6169	TUNA SEARED	32/30Z CS
6355	SNAPPER SCARLETT 6-80Z FROZEN SKIN ON	10# CS
6362	TUNA LOIN 5-12# CO SMOKED	30# CS
6378	SNAPPER SCARLETT 10-12OZ FRZN SKIN ON	10# CS
6379	SNAPPER SCARLETT 8-100Z FRZN SKIN ON	10# CS
6416	TUNA STEAK 100Z YELLOW FIN CO SMOKED	10# CS
6425	TUNA STEAK 80Z YELLOW FIN CO SMOKED	10# CS
6499	POKE TUNA CUBES	10/1# CS
6502	POKE TUNA CUBES SEARED	101# CS
6524	TUNA GROUND	10/1# CS
6575	SWORDFISH 6OZ STEAK	10# CS
7261	TUNA STEAK 40Z YELLOW FIN CO SMOKED	10# CS
7271	TUNA STEAK 60Z CO SMOKES	10# CS

AQUANOR MARKETING		
CODE	PRODUCTS	SIZE
131	OYSTER WINANNO	50CT BAG
134C	DOVER SOLE 16-20 OZ HEAD ON	BY THE FISH
327	OYSTER WINANNO	100CT BAG
575A	HADDOCK / SCROD FILLET SKIN ON	BY THE POUND
644A	ARCTIC CHAR 10-14OZ FILLET	BY THE POUND

AQUASTAR		
CODE	PRODUCTS	SIZE
1009	SHRIMP 6-8 RAW P&D TAIL ON	5/2# CS
1111	SHRIMP 16-20 RAW P&D TAIL OFF	5/2# CS
1113	SHRIMP 26-30 RAW P&D TAIL OFF	5/2# CS
1114	SHRIMP 41-50 RAW P& D TAIL OFF	5/2# CS
1139	SHRIMP U-15 P&D TAIL ON	5/2# CS
1340	SHRIMP 16-20 COOKED P&D TAIL ON	5/2# CS
1362	SHRIMP 21-25 RAW P&D TAIL ON CHEM FREE TAIL ON	5/2# CS
1420	SHRIMP 26-30 COOKED P&D TAIL ON	5/2# CS
1432	SHRIMP 21-25 RAW P&D TAIL ON	5/2# CS
1426	SHRIMP 21-25 COOKED P&D TAIL ON	5/2# CS
1433	SHRIMP 51-60 RAW P&D TAIL OFF	5/2# CS
1462	SHRIMP 21-25 RAW P&D TAIL OFF	5/2# CS
1466	SHRIMP 31-40 RAW P&D TAIL OFF	5/2# CS
2004	CRAB MEAT SNOW 70/30	2/5# CS
2012	CRAB MEAT SNOW MERUS	5/2# CS
451	CRAB MEAT COMBO PACIFIC COLD WATER	2/5# CS
6182	MAHI PORTION 80Z NATURAL SKINLESS FRZN	10# CS
9280	CRAB MEAT RED	2/5# CS

ARISTA		
CODE	PRODUCTS	SIZE
1003	SHRIMP 4-6 RAW EZ PEEL	10/2# CS
1012	SHRIMP 6-8 EZ PEEL IQF	10/2# CS
1028	SHRIMP 6-8 RAW TIGER	6/4# CS
1180	SHRIMP U-15 RAW EZ PEEL IQF	5/2# CS
1245	SHRIMP 8-12 RAW P&D TAIL ON	5/2# CS
1286	SHRIMP 31-40 RAW EZ PEEL	10/2# CS
1353	SHRIMP 61-70 COOKED P&D TAIL OFF	5/2# CS
1430	SHRIMP 16-20 RAW P&D TAIL ON IQF	5/2# CS
1431	SHRIMP U-15 RAW P&D TAIL ON IQF	5/2# CS
1432	SHRIMP 21-25 RAW P&D TAIL ON IQF	5/2# CS
1434	SHRIMP 26-30 RAW P&D TAIL ON IQF	5/2# CS
1492	SHRIMP 21-25 RAW EZ PEEL IQF	5/2# CS
1495	SHRIMP 26-30 RAW EZ PEEL IQF	5/2# CS

ATATLANTA CORPORATION		
CODE	PRODUCTS	SIZE
3005	BRESAOLA 4/2.7# CS	4/2.7#
3015	CHORIZO LOG 4/2.5#	5/2.5#
3017	GENOA SALAMI 4/5.5#	4/3.5#
3004	MORTADELLA W/PISTACHIO 10# AVG	2/15#
3020	PROSCUITTO DI PARMA 15#	15#
3006	SPECK HAM 2/4.45	2/4.45#
3004FZ	MORTADELLA W/PISTACHIO 10# AVG	2/5# CS
3016FZ	PANCETTA 5/2# PRINCIPE	5/2# CS
3013FZ	PROSCUITTO PRE-SLICED 12/3 OZ	12/30Z CS
1921	PARMESAN DOMESTIC 10#	9#
3504	AMBER MIST WHISKEY CHEDDAR	6/70Z
3503	BLACK BOMBER CHEDDAR XTRA	6/7OZ
1984	BLUE CHEESE DANISH 6# WHEEL	6# WHEEL
2019	BLUE STILTON 6/5-9 OZ/CS	12/8OZ
1953	BOURSIN GARLIC/HERB 12/5.3 OZ	12/5.30Z
2003	BRIE DOUBLE CREAM 12/7 OZ/CS	12/7OZ
1951	BRIE FRENCH CATHEDRAL MEAUX	7#
1988	BRIE IDF 1K 2/2#/CS	2# CASE
2021	CHEDDAR OAK SMOKED ENGLISH	3.3# CASE
2023	CHEDDAR RED FOX 12/7 OZ CS	10/7OZ
2088	EDAM ROUND 12/7 OZ CS	12/70Z CASE
2025	FETA GREEK CHUNK 6/7 OZ CS	6/70Z
1972	FONTINA DANISH 10# WHEEL	10# WHEEL
2009	FONTINA DANISH 12/8 OZ CS	12/8OZ
1986	GOUDA RED WAX 10# WHEEL	9# WHEEL
2089	GOUDA ROUND 12/7 OZ CS	12/70Z CASE
2090	GOUDA SMOKED 12/7 OZ CS	12/7OZ
1989	GOUDA SMOKED LOG 4/6# CS	4/6# LOG
3071	GOUDA XO BEEMSTER 1/6#	1/6#
2032	GRATED PARMESAN 12/7 OZ CS	12/70Z CASE
3505	GREEN THUNDER CHEDDAR 6/7 OZ/C	6/70Z
1985	HAVARTI DANISH 9# BLOCK	9# BLOCK
1973	IL VILLAGGIO PECORINO 8# WHEEL	1-8# CASE
2101	ILL VILLAGGIO GRANA PADANO	18#
1958	JARLSBERG ORIGINAL 12/3.5 OZ	12/3.5 OZ
183009	KESSERI GREEK CHEESE 12/7.1 OZ	12/7.10Z CASE
1928	MANCHEGO 3+MONTH 12/5-9 OZ/CS	10/7OZ
1968	MANCHEGO GRAND RESERVE 6.4# CS	6.4#
2035	MASCARPONE ITALIAN 12/8.8 OZ	6/8.8OZ
2041	MILD CAMEMBERT 6/8 OZ CS	6/8OZ
2001	PARMESAN REGGIANO 18# WHEEL	9# WHEEL
2036	PARMIGIANO REGGIANO RESERVE	12/5.3OZ
3502	RED DEVIL W/CHILE & PEPPER	6/7OZ
3501	RED STORM MATURE LEICESTER	6/7OZ
2031	ROMANO GRATED 12/7 OZ CS	12/7OZ CASE
	RUBY MIST PORT & BRANDY	10/7OZ

ATATLANTA cont.		
CODE	PRODUCTS	SIZE
2055	SAINT ANDRE 3.75# WHEEL	3.75# WHEEL
1957	SARTORI BELLA VITANO GOLD	12/5.30Z CASE
1956	SARTORI MERLOT BELLA CITANO	12/5.30Z CASE
1955	SARTORI RSMRY/OLIVE ASIAGO	12/5.3OZ
1974	TALLEGIO VERO 1/4.6# CASE	2/4.4#CS
1990	WENSLEYDALE W/APRICOTS 4/2.7#	4/2.7#

BEE SQUARED APIARIES		
CODE	PRODUCTS	SIZE
8081	HONEY 144/1.5 OZ/CS	100/1OZ
8065	HONEY ALFALFA 3 OZ 24EA/CS	24/3OZ
8061	HONEY ALFALFA 5# JUG 6/CS	5#
8067	HONEY ALFALFA 9 OZ 12EA/CS	12/9OZ
8064	HONEY CLOVER 3 OZ 24EA/CS	24/3OZ
8060	HONEY CLOVER 5# JUG 6/CS	5#
8084	HONEY CLOVER 6/5#/CS	6/5#
8070	HONEY CLOVER 9 OZ 12EA/CS	12/9OZ
8063	HONEY COMB 2"X4" 12EA/CS	12/CS
8073	HONEY CRANBERRY 5# JUG 6/CS	5#
8074	HONEY CRANBERRY 9 OZ 12EA/CS	12/9OZ
8066	HONEY ORANGE BLOSSOM 3 OZ	24/30Z
8062	HONEY ORANGE BLOSSOM 5# JUG	5#
8068	HONEY ORANGE BLOSSOM 9 OZ	12/9OZ
8072	HONEY ROSE PETAL 3 OZ 24EA/CS	24/30Z
8071	HONEY ROSE PETAL 9 OZ 12EA/CS	12/9OZ
8083	HONEY WHISKEY 12/9 OZ/CS	12/9 OZ/CS
8082	HONEY WHISKEY 24/3 OZ/CS	24/3 OZ/CS
8085	HONEY WHISKEY 5# JUG 6/CS	5#

BELGIOIOSO CHEESE		
CODE	PRODUCTS	SIZE
7050	RICOTTA WHOLE MILK	2/5# CS
7051	MOZZARELLA PEARLS	6/1.75# CS DRY PACK

BEYOND MEAT		
CODE	PRODUCTS	SIZE
4603	BEYOND MEAT BEEFY CRUMBLES	8/10OZ
4580	BEYOND MEAT BURGER PATTIES	8PK OF 2/4OZ
4153	BEYOND MEAT GRILLED STRIPS	6/9OZ
4471	BEYOND MEAT SAUSAGE ORIGINAL	8/4CS CS
4729	BEYOND MEAT SAUSAGE ORIGINAL	50/3.50Z CS
4736	BEYOND MEAT SAUSAGE HOT ITALIAN	50/3.50Z CS
4668	BEYOND MEAT BURGER PATTIES	40/4OZ CS
4712	BEYOND MEAT BURGER PATTIES	332/60Z CS
4757	BEYOND MEAT SAUSAGE HOT ITALIAN	8/4CS CS

BLIS GOURMET		
CODE	PRODUCTS	SIZE
8457	BLIS BLAST HOT PEPPER 6/375ML	375ML
8822	BLIS BLAST HOT SAUCE 50 ML	72/50ML
8536	BLIS FISH SAUCE 6/200ML CS	200ML
8637	BLIS SOY SAUCE SMKD BARREL AGE	375ML
8849	BLIS STEAK SAUCE 6/250ML/CS	6-250ML CS
8703	BLIS SYRUP MAPLE BOURBON BARREL	375ML
8701	BLIS SYRUP MAPLE VANILLA TAHITIAN	375ML
8710	BLIS TRUFFLE OIL 4 LITER	7810201204
8823	BLIS TRUFFLE OIL MINI BOTTLE	72/50ML
8528	BLIS VINEGAR SHERRY 9 YR	375ML
8707	BLIS XO ELIXER 6/100ML CS	100 ML
8820	MAPLE SHERRY VINEGAR 4 LITER	4LTR
8821	SMOKED SOY SAUCE 4 LITER	4LTR
8713	SOY SAUCE BARREL AGED	375ML
8705	SYRUP MAPLE BOURBON 1 GAL	1GAL
8530	WHITE TRUFFLE OIL 6/200ML CS	200ML
8819	CAVIAR ARCTIC CHAR ROE SMOKED	8 OZ
8841	CAVIAR STEELHEAD ROE SAKE	40Z
8816	CAVIAR STEELHEAD ROE SMOKED	4OZ

BLUE HARVEST FISHERIES		
CODE	PRODUCTS	SIZE
220	SCALLOP U-15 FRESH DRY	8# TUB
392	SCALLOP U-8 FRESH DRY	8# TUB
392B	SCALLOP U-8 FRESH DRY MUSLIN	10# BAG
4011	SCALLOP 10-20 IQF HOKKAIDO DRY	2/5# CS
4014	SCALLOP 80-120 CT BAY IQF DRY	6/5# CS
4022	SCALLOP U-10 IQF DRY GEORGE'S BANK	2/5# CS
4024	SCALLOP 10-20 IQF DRY	2/5# CS
4051	SCALLOP U*10 DOMESTIC M IQF	2/5# CS
676A	TUNA LOIN BLOOD LINE OUT #1 FRESH	BY THE LB

BLUE ISLAND OYSTER		
CODE	PRODUCTS	SIZE
183	CLAM LITTLENECK	100CT BAG
318	CLAM CHERRYSTONE	80CT BAG
180	OYSTER PROMOTIONAL	100CT BAG
683	OYSTER NAVY POINT	100CT BAG

BLUE OCEAN MARICULTURE		
CODE	PRODUCTS	SIZE
763AF	HAWAIIAN KANPACHI FILLET 1.5-2# PBI	EACH
763C	HAWAIIAN KANPACHI WHOLE 6-10# HEAD ON	EACH
763K	KANPACHI COLLAR	5# BAG

BLUE STAR FOODS			
CODE	PRODUCTS	SIZE	
491	CRAB MEAT IMPERIAL	12/1#	
516	CRAB MEAT LUMP POUCH	12/1#	
517	CRAB MEAT LUMP POUCH	12/6OZ	
527	CRAB MEAT CLAW	12/1#	
587	CRAB MEAT SPECIAL LUMP	12/1#	
588	CRAB MEAT JUMBO LUMP POUCH	12/1#	
600	CRAB MEAT SPECIAL LUMP POUCH	12/1#	

BLUGLACIER LLC		
CODE	PRODUCTS	SIZE
820A	SALMON ATLANTIC 2-4# FILLET D TRIM	BY THE POUND
885A	SALMON ATLANTIC 3-5# FILLET D TRIM	BY THE POUND

	BONEWERKS	
CODE	PRODUCTS	SIZE
9427	LAMB SHANK W/DEMI 12/20 OZ CS	12/20OZ
9429	PORK SHANK W/BBQ 12/21 OZ CS	12/21OZ
9428	PORK SHANK W/DEMI 12/20 OZ CS	12/20OZ
9430	SHORT RIB BRAISED W/DEMI	12/21OZ
9406	DEMI GLACE DE PORC 16#	16#
9410	DEMI GLACE DE POULET (CHICKEN)	16#
9409	DEMI GLACE DE VEAU (VEAL) 16#	16#
9412	DEMI GLACE ELITE (VEAL) 16#EA	16#
9411	DEMI GLACE ELITE (VEAL) 5#EA	5#
9407	GLACE DE AGNEAU 4/5# BOX/20#CS	5/1#
9402	GLACE DE CANARD (DUCK) 5#	5/1#
9418	GLACE DE HOMARD 4/5# BOX/20#CS	5#
9408	GLACE DE PORK 20#/CS 5#/BOX	5/1#
9508	GLACE DE POULET 20#/CS 5#/BOX	5/1#
9401	GLACE DE VEAU (VEAL) 5#	5/1#
9424	TURKEY STOCK (REDUCED) 16#	16# EA

BOVINE & SWINE		
CODE	PRODUCTS	SIZE
10100	BRATWURST JALAPENO CHEDDAR	10/16OZ CS
10101	ANDOUILLE	10/16OZ CS
10102	BRATWURST BLACK PEPPER & BLUE CHEESE	10/16OZ CS
10103	HOT DOG ALL BEEF	10/16OZ CS
10104	SNACK STICK ALL BEEF	40/2PK CS
10105	KNOCKWURST GARLIC	10/16OZ CS
10106	SNACK STICK ALL BEEF JALAPENO	40/2PK CS
7839	ANDOUILLE ROPE	2/5# BAG

	BROADLEAF	
CODE	PRODUCTS	SIZE
551461	WAGYU BEEF STRIP LOIN #5 BNLS	3PC/CS 35#AVE
551462	WAGYU BEEF STRIP LOIN #5 BNLS	3PC/36#
550969	WAGYU COULOTTE (7) 34# AVG	8PC/CS 34#AVE
58949	WAGYU RIB CAP STEAK 10# CS	20/8OZ
552435	WAGYU RIBEYE #5 B/O LIP OFF	33#CS
55416	WAGYU RIBEYE STEAK 10-12 OZ #6	14/12OZ
51544	WAGYU TENDERLOIN RANGER VALLEY	5PC/CS 28#AVE
58900	WAGYU TOMAHAWK #3+ 30-32 OZ	2/32OZ
24083	BISON JERKY 4 OZ EA BLK PEPPER	1-40Z
24047	BUFFALO RIB-EYE 2PC CS 20#AVG	2/10#AVE CS
44122	ELK RACK FRENCHED 8 RIB 2.5-3#	8/2.75# CASE
42027	ELK RACK FRNCHD 2 RIB	20/2PK
42165	ELK SHORTLOIN SADDLE B/I 3/10#	3/10#AVE CS
44125	ELK STRIPLOIN DND 8/1.5-2#/CS	8/1.5-2#
14581	LAMB RACK NZ 7-8 RIB FRNCHD	20/23OZ AVE CS
11003	RABBIT WHOLE DOMESTIC FRYERS	6/2.75# CASE
2070	SALAME WILD BOAR 20/6 OZ	20/6OZ
67107	SALAMI DUCK 6/6 OZ/CS	6/60Z CS
42086	VENISON RACK FRENCHED 10/2.5#	10/2.5# CS
31060	WILD BOAR SALAMI 6/7 OZ/CS	6/70Z
31002	WILD BOAR BELLY 42# AVG CASE	42#
10006	ALLIGATOR WHOLE CATCH WEIGHT	APROX 10# EA
24000	BISON GROUND 10/1#/CS	10/1# CS
24034	BISON PATTIES 2-1 ROUND 10# CS	10# CASE
24085	BISON PATTIES 4-1 ROUND BOXED	10# CS
24039	BISON PATTIES 4/1# RND	10# CS
24042	BISON PATTIES 8/1 RND 10#CS	10# CASE
71014	BISON SAUSAGE MAPLE BKFAST	98 PC CASE
71026	BISON SAUSAGE SMKD RED WINE	12/12OZ PK CS
31101	BOAR BACK RIBS 19# AVG CS	19# CS
24066	BUFFALO TENDERLOIN 189A 4/5#	4/5.5#AVE CS
24170	BUFFALO TOP SIRLOIN STEAK 6 OZ	10# CS
80091	CAMEL GROUND 10/1# CS	10/1# CASE
92014	DUCK FOIE GRAS GRD A SLICED	2#/CS
64044	DUCK LEG PEKIN 20# AVG.	20# CS
64039	DUCK PROSCUITTO 10# CS	10#
71036	DUCK SAUSAGE SMKD APPLE BRANDY	12/12OZ CS
42007	ELK CERVENA SADDLE B/I(SPLIT)	2/20# AVE CS
43017	ELK CERVENA STRIP LOIN	8/1.75# AVE CS
49994	ELK GROUND 10/1# CS	10/1# CS
49900	ELK GROUND 10/1#/CS RETAIL	10/1#
49962	ELK OSSO BUCCO 2IN 10# CS	10# CASE
71031	ELK SAUSAGE, MADERA WINE	12/12OZ CASE
43025	ELK TENDERLOIN 1-2#	10# CS
16014	LAMB GROUND 10/1#/CS	10/1# CS
16005	LAMB PATTIES 4-1 ROUND 10#	10LB CASE

	BROADLEAF cont.	
CODE	PRODUCTS	SIZE
15014	LAMB RACK 7-8 RIB FRENCHED	34# CS
71042	LAMB SAUSAGE APPLE GARLIC 4-1	10# CASE
71163	LAMB SAUSAGE OREGANO GARLIC	9# CS
65001	OSTRICH FAN FILLET,3.5LB/4EA	4/3.5# CASE
65002	OSTRICH GROUND 4/2.5# PK/10#CS	4/2.5# CASE
65006	OSTRICH PATTIES 2-1 ROUND 10#	10# CASE
61036	OUAIL BRST W/JALAPENO&BACON	9/8OZ
67014	PATE RABBIT W/PRUNE & COGNAC	2/3.5# CASE
68213	PHEASANT 2.5-3# 9 PC/CS	9/2.75# AVE
68203	PHEASANT BREAST AIRLINE 6/8 OZ	48/70Z AVE
68204	PHEASANT BREAST AIRLNE 8-10 OZ	12/4PK
68211	PHEASANT BREAST B/O SK/ON 8-10OZ	12/4PK
71034	PHEASANT SAUSAGE, COGNAC	12/120Z CASE
68215	PHEASANT WHOLE 7/3.5-4#/CS	7/3.75# CS
69026	POUSSIN WHOLE 16/19-22 OZ/CS	16/21OZ
61029	QUAIL WHOLE 5-6 OZ 6/4 PK/CS	6/4PK
11005	RABBIT HIND LEGS BONE/IN	12# CS
11012	RABBIT STRIP LOIN B/O 12/1# CS	12/1# CASE
11007	RABBIT WHOLE DOMESTIC ROASTER	6/4.5# AVE
728G	RABBIT, WHOLE DOMESTIC FRYERS	6/2.75# AVE
71038	SAUSAGE DUCK WITH BACON 10/1#	5:1 10/1# CS
71035	SAUSAGE RABBIT W/WINE 5:1	12/12OZ
90030	SQUAB WHOLE 24/16 OZ/CS	24# CS
91006	TUR-DUC-HEN ROLLS 4/4#/CS	4/4#
91005	TURDUCKEN WHOLE 13# AVG	1/13#
13002	TURTLE MEAT BONELESS 5# CS	1-5# BX
48990	VENISON GROUND 4/2.5# CS	4-2.5# CS
48948	VENISON MEDALLION 6/3X4 OZ/CS	18/4OZ
48986	VENISON MEDALLIONS 8 OZ 10# CS	20-80Z CASE
42090	VENISON NY STRIPLOIN DENUDED	14# CS
71054	VENISON SAUSAGE	5:1 12/12OZ CS
48979	VENISON STEW MEAT 10/1#/CS	10/1#
43064	VENISON TENDERLOIN 10/2PK 12#	12/2PK 12# CS
31998	WILD BOAR FRNCHD RACK 3-4#	12#/CS
31108	WILD BOAR GROUND 10/1#/CS	10-1# CS
31039	WILD BOAR PATTIES 2-1 RD	2:1 10# CS
71157	WILD BOAR SAUSAGE 3 CHILE	5:1 12/12OZ CS
71025	WILD BOAR SAUSAGE CRANBERRY	5:1 12/12OZ CS
71158	WILD BOAR SAUSAGE GARLIC	5:1 12/12OZ CS
31004	WILD BOAR SHOULDER BRN 22# AVG	22# CS
31022	WILD BOAR TENDERLOINS	13# CS
34028	HAM VIRGINIA 4/13-14# CURED	4/14LB
14577	LAMB FRNCHD RACK 14-16 OZ	24/15OZ CASE
16034	LAMB GROUND 10# CS	10#
14527	LAMB LEG B/I EZ CARVE 6/5#	6/5#
30040	NUESKES SLAB BACON SMKD	1/10#AVE CS

BROADLEAF cont.		
CODE	PRODUCTS	SIZE
33600	PORK IBERICO SECRETO	10#
33317	PORK LOIN BNLS CENTER CUT	50#/CS
33603	PORK TENDERLOIN IBERICO 22# CS	14/1.5# CASE
58993	WAGYU BEEF PATTIES 3/LB 10# CS	30PC / 10# CS
56054	WAGYU EXPORT RACK SHORT RIB	40# BOX
58927	WAGYU FLATIRON 8 OZ PORT	20/8OZ
58999	WAGYU GROUND 4/2.5# CS	4/2.5# CS
57867	WAGYU TOP SIRLOIN STK 8 OZ #7	20/8OZ
71103	ALLIGATOR ANDOUILLE 10/1#/CS	10#
92001	DUCK FOIE GRAS GRADE A HUDSON	1.75#
92034	DUCK FOIE GRAS SLICED GRD A	16/2OZ
92024	DUCK FOIE GRAS TORCHON	1#
67002	PATE DE CHAMPAGNE/BLK PEPPER	2/3.5#
30051	DUCK BACON 12-14 5# CS	5#
92002	DUCK FOIE GRAS B HUDSON	2#
64031	DUCK MUSCOVY HEN BREAST	20/16OZ
64036	DUCK MUSCOVY HEN LEG 10# CS	10#
64032	DUCK MUSCOVY WHOLE HENS	8/4#
64078	DUCKWING PEKIN MAPLELEAF 20#CS	20#
94006	GOOSE WHOLE 4/12-14#/CASE	4/12-14#
94004	GOOSE WHOLE 5/8-10#/CS	5/8-10#
67012	PATE GOOSE SUPREME W/SAUTERNES	2/3.5#
67018	PATE VENISON APRICOT/HAZELNUT	2/3.5#
61003	QUAIL SEMI-BNLS 9/4PK	9/4PK
64009	RENDERED DUCK FAT 1.25# PAIL	1.25#
64008	RENDERED DUCK FAT 7.5# PAIL	7.5#
64038	SMKD DUCK BREAST 24-28 OZ	12#

CALVISIUS CAVIAR		
CODE	PRODUCTS	SIZE
9317	CAVIAR TRADITIONAL ELITE 500GM	500GM
8348	CAVIAR 250 GRAM SIBERIAN ROYAL	250GM
9311	CAVIAR CALVISIUS GIFT BOX	EACH
9298	CAVIAR OSCEITRA ROYAL ITALIAN	50GR
9314	CAVIAR OSCIETRA CLASSIC 15 GM	15GM
9302	CAVIAR OSCIETRA CLASSIC 10 GM	10GR
9303	CAVIAR OSCIETRA CLASSIC 30 GM	30GR
9307	CAVIAR OSCIETRA CLASSIC ITAL	500GM
9306	CAVIAR OSCIETRA CLASSIC ITAL	250GR
9297	CAVIAR OSCIETRA ROYAL 30 GRAM	30GR
9310	CAVIAR SEVRUGA 10 GRAM	10GM
9312	CAVIAR SIBERIAN CLASSIC	250GR
8392	CAVIAR SIBERIAN ROYAL 30 GRAM	30GR
8394	CAVIAR SIBERIAN ROYAL 50 GRAM	50GR
9290	CAVIAR TRANSMONTANUS WHITE	10GR
E9290	CAVIAR TRANSMONTANUS WHITE	10 GRAM
9309	CAVIAR DE VENISE HYBRID	30 GRAM
9304	CAVIAR OSCIETRA CLASSIC ITAL	50GR
9305	CAVIAR OSCIETRA CLASSIC RUSSIA	125GR
9296	CAVIAR OSCIETRA ROYAL ITALIAN	10GR
9300	CAVIAR OSCIETRA ROYAL RUSSIAN	250GR
9301	CAVIAR OSCIETRA ROYAL RUSSIAN	950GR
9299	CAVIAR OSCIETRA ROYAL RUSSIAN	125GR
9313	CAVIAR SEVRUGA 28 GM	28GM
9308	CAVIAR SIBERIAN HYBRID	10 GRAM
9293	CAVIAR TRANSMONTANUS PRESTIGE	125GM
9292	CAVIAR TRANSMONTANUS PRESTIGE	50GR
9291	CAVIAR TRANSMONTANUS WHITE	30GR
9295	CAVIAR TRANSMONTANUS WHITE	1KG
9294	CAVIAR TRANSMONTANUS WHITE	250GR
8401	CAVIAR LINGOTTO PRESSED CAVIAR	40GR
8403	CAVIAR LINGOTTO PRESSED CAVIAR	70GR
8998	CAVIAR GIFT BOX EMPTY	EACH

CANNON FISH COMPANY			
CODE	PRODUCTS	SIZE	
6516	HALIBUT 4OZ SKIN ON BONE PORTIONS IQU	10# CS	
6014	COD PORTIONS 6OZ IVP W/C	30# CS	
6182	MAHI PORTIONS 80Z NATURAL SKINLESS FRZN	10# CS	
6575	SWORDFISH PORTION 60Z STEAK FROZEN	10# CS	
7266	MAHI PORTION 60Z IVP NATURAL FROZEN	10#CS	
7809	SALMON PORTION COHO 80Z SKIN ON	10# CS	
7815	SALMON PORTION SOCKEYE 80Z SKIN ON	10# CS	

	CAPITAL OYSTER	
CODE	PRODUCTS	SIZE
399	OYSTER CAPITAL SPENCER COVE	60CT BAG

CATALINA OFFSHORE PRODUCTS		
CODE	PRODUCTS	SIZE
143L	ABALONE LIVE	6 PER POUND
208	SCALLOP MEXICAN BAY 80-120CT	8# TUB
622C	GROUPER WEST COAST 5# +	BY THE FISH
626C	FLOUNDER 5-15# HEAD ON CALIFORNIA HALIBUT	BY THE FISH
706E	SWORDFISH WHOLE LARGE EYE 100# UP	BY THE FISH
718C	GROUPER 10# UP HEAD ON DRESSED	BY THE FISH
731C	SNAPPER SILK 2-4# HEAD ON	BY THE FISH
741C	TUNA 100# HEAD ON ROUND	BY THE FISH
743E	TUNA 60# UP H& G SASHIMI	BY THE FISH
775E	HIRAMASA H&G 3-5 KG	BY THE FISH
8253	VANNO (URCHIN) UNI PIECES	1# TUB
8350	UNI 120GRAM TRAY FRESH	TRAY
942E	OPAH HEADLESS	BY THE FISH
977E	WAHOO (HAWAIIAN ONO) H&G	BY THE FISH

CLEAR SPRINGS FOODS		
CODE	PRODUCTS	SIZE
935C	TROUT RAINBOW DRESSED	5#
911A	TROUT RAINBOW FILLET 3.5-60Z	POUND
940C	TROUT RAINBOW 8-90Z HEAD ON	5#
927E	TROUT RAINBOW 9-110Z PBO HEAD OFF	POUND
928E	TROUT RAINBOW 7-90Z PBO HEAD OFF	POUND
999E	TROUT RAINBOW 80Z GOURMET CUT	5#
932A	TROUT RAINBOW FILLET 6-90Z PBO	POUND
6610	TROUT RAINBOW BONELESS 100Z FROZEN	2/5#
6665	TROUT RAINBOW 80Z HEAD OFF FROZEN	2/5#
6666	TROUT RAINBOW 100Z BONELESS HEAD OFF PBO FROZEN	2/5#
6695	TROUT PECAN CRUSTED	10#
6696	TROUT PARMESAN CRUSTED	10#
912A	TROUT RAINBOW 5-80Z PBL	POUND

CLEARWATER SEAFOODS		
CODE	PRODUCTS	SIZE
1169	LANGOSTINO MEAT RAW TAIL CHUNK	4/2.5# CS
1659	LOBSTER MEAT RAW CLAW/TAIL/KNUCKLE LARGE	5/2# CS
1663	LOBSTER MEAT CLAW & KNUCKLE	12/80Z CS
4031	SCALLOP 20-30 IQF DRY MSC CERTIFIED	5/2# CS

COLAVITA FOODSERVICE USA		
CODE	PRODUCTS	SIZE
9224	OIL OLIVE 50/50 BLEND VIRGIN	10 LITER
9207	OIL OLIVE 51/49 BLEND CALIFORNIA	10 LITER
9223	OIL OLIVE 75/25 BLEND	10 LITER
9206	OIL OLIVE EXTRA VIRGIN ITALIAN	10 LITER
9225	OIL OLIVE PREMIUM	12/8.50Z JAR
9222	VINEGAR BALSAMIC AGED	2/5 LITER
9218	VINEGAR BALSAMIC GLACE	29OZ
9221	VINEGAR BALSAMIC WHITE	2/1 GALLON

COLORADO CATCH			
CODE	PRODUCTS	SIZE	
976C	HYBRID STRIPED BASS 3# UP	EACH	
970C	HYBRID STRIPED BASS 1.5# - 2#	EACH	
971C	HYBRID STRIPED BASS 1.8# UP SCALED	EACH	
972C	HYBRID STRIPED BASS 1.8# UP	EACH	
972B	HYBRID STRIPED BASS BONES	POUND	
972CS	HYBRID STRIPED BASS 1.8# DRESSED / SCALED	EACH	
973A	HYBRID STRIPED BASS FILLET SK/ON CUT FROM 1.5# -2#	POUND	
973C	HYBRID STRIPED BASS 1.5 - 2# ROUND	EACH	
973CS	HYBRID STRIPED BASS 1.5-2 # DRESSED / SCALED	EACH	
974A	HYBRID STRIPED BASS SK/ON SCALED CUT FROM 2# +	POUND	
974AS	HYBRID STRIPED BASS FILLET SKINLESS	POUND	
974C	HYBRID STRIPED BASS 2-2.5# ROUND	EACH	
975AS	HYBRID STRIPED BASS FILLET SKINLESS CUT FROM 1-1.5#	POUND	
975C	HYBRID STRIPED BASS 1-1.5# ROUND	EACH	
975CS	HYBRID STRIPED BASS 1-1.5# DRESSED / SCALED	EACH	
976A	HYBRID STRIPED BASS FILLET PBI SCALED SK/ON	POUND	
976C	HYBRID STRIPED BASS 3# UP ROUND	EACH	
976CS	HYBRID STRIPED BASS 3# UP DRESSED SCALED	EACH	
51A	HYBRID STRIPED BASS PORTION 80Z SK / ON	POUND	
184A	HYBRID STRIPED BASS PORTION 50Z SK / ON	POUND	

CONTINENTAL SAUSAGE		
CODE	PRODUCTS	SIZE
10110	HOTDOG ALL BEEF 5:1	10# CS
10111	HOTDOG ALL BEEF 8:1	10# CS
CSRC1004	SAUSAGE BRATWURST 3OZ	10/12OZ CS
CS5000	BISON PASTRAMI	2/5# CS
CSRC2052	SAUSAGE BUFFALO & PORK SMOKED JAL/CHEDDAR 3OZ	10/12OZ CS
CSRC2055	SAUSAGE ELK & PORK SMOKED JAL/ CHEDDAR 3OZ	10/12OZ CS
CSRC2062	SAUSAGE PORK JALAPENO CHEDDAR 3OZ	10/12OZ CS
CSRC2125	SAUSAGE PORK & FAT TIRE BEER 3OZ	10/12OZ CS
CSRC2141	SAUSAGE ELK & PORK 3OZ	10/12OZ CS
CSRC2050	SAUSAGE PORK & BUFFALO SMOKED 3OZ	10/12OZ CS
CS2017	SAUSAGE ANDOUILLE	10# CS
CSRC2017	SAUSAGE ANDOUILLE 30Z	10/12OZ CS
CSRC1016	SAUSAGE BANGER 3OZ	10/12OZ CS
CS1026	SAUSAGE BOSNA	10# CS
CS2042	SAUSAGE CHICKEN APPLE 3OZ	10# CS
CSRC2043	SAUSAGE CHICKEN SPINACH 3OZ	10/12OZ CS
CSRC2024	SAUSAGE CHORIZO 3OZ	10/12OZ CS
CSRC1009	SAUSAGE COCKTAIL BRAT	10/12OZ CS
CS2125	SAUSAGE PORK & FAT TIRE BEER 3OZ	10# CS
CS2088	SAUSAGE HOT LINK ALL BEEF 3OZ	10# CS
CSRC2124	SAUSAGE JACKALOPE 30Z	10/12OZ CS
CSRC2012	SAUSAGE KNACKWRUST 3OZ	10/12OZ CS
CS2121	SAUSAGE LAMB & BEEF GYRO BRAT 4:1	10# CS
CS2020	SAUSAGE LINGUISA 30Z	10# CS
CSRC2087	SAUSAGE MAC & CHEESE FURTER 30Z	10/12OZ CS
CSRC2054	SAUSAGE PHEASANT & CHICKEN 3OZ	10/12OZ CS
CSRC2010	SAUSAGE PORK & BUFFALO SMOKED 3OZ	10/12OZ CS
CS2062	SAUSAGE PORK JALAPENO CHEDDAR 30Z	10# CS
CS2050	SAUSAGE PORK & BUFFALO SMOKED 3OZ	10# CS
CS2055	SAUSAGE PORK & ELK SMOKED 3OZ JAL/ CHEDDAR	10# CS
CS2141	SAUSAGE PORK & ELK SMOKED 3OZ	10# CS
CS2014	SAUSAGE BRATWURST SMOKED 3OZ	103 CS
CSRC2057	SAUSAGE SOUTHWEST PORK & BUFFALO 3OZ	10/12OZ CS
CS2057	SAUSAGE SOUTHWEST PORK & BUFFALO 3OZ	10# CS
CSRC1011	SAUSAGE VEAL BRATWURST 3OZ	10/12OZ CS
CS1011	SAUSAGE VEAL BRATWURST 3OZ	10# CS
CSRC2001	SAUSAGE WEINERS 8:1	10/12OZ CS
CS2053	SAUSAGE WILD BOAR APRICOT/ CRANBERRY 3OZ	10# CS
CSRC2053	SAUSAGE WILD BOAR APRICOT/ CRANBERRY 3OZ	10/12OZ CS
CSRC2085	WIENERS BISON 100% 3OZ	10/12OZ CS

CULVER DUCK FARMS		
CODE	PRODUCTS	SIZE
64032	WHOLE DUCK 5-5.5#	6CT CS
64024	DUCK BREAST BONELESS 6-70Z	24CT CS
64036	DUCK LEGS	56CT CS
64038	1/2 ROASTED DUCK RETAIL PACK	12/15OZ CS
64155	DUCK LEGS CONFIT RETAIL PACK	12/2PC CS
64008	RENDERED DUCK FAT	1 GALLON

DEEP SEA SHRIMP IMPORTING CO.			
CODE	PRODUCTS	SIZE	
1016B	SHRIMP 21-25 RAW MEXICAN BROWN	10/5# CS	
1216W	SHRIMP U-10 RAW MXCN WHITE DEEP SEA WILD	10/5# CS	
1218W	SHRIMP U-12 RAW MXCN WHITE DEEP SEA WILD	10/5# CS	
1223W	SHRIMP U-15 RAW MXCN WHITE DEEP SEA WILD	10/5# CS	
1237W	SHRIMP 21-25 RAW MXCN WHITE DEEP SEA WILD	10/5# CS	
1241W	SHRIMP 26-30 RAW MXCN WHITE DEEP SEA WILD	10/5# CS	
1248W	SHRIMP 16-20 RAW MXCN WHITE DEEP SEA WILD	10/5# CS	

DUCKTRAP RIVER OF MAINE		
CODE	PRODUCTS	SIZE
8210	DT HORSERADISH SAUCE 12/8 OZ	12-8 OZ CS
8212	DT MUSTARD DILL 12/8 OZ	12-8 OZ CS
8267	HERRING IN CREAM 12/12 OZ	12-12 OZ CS
8191	HERRING IN SOUR CREAM CUTLETS	8# TUB
8266	HERRING IN WINE 12/12 OZ	12/12 OZ
8190	HERRING IN WINE CUTLETS	8# TUB
6537	TROUT PATE DT 4/6 OZ TUB/CS	4-6 OZ CS
125FZ	SMOKED SALMON DUCKTRAP WILD SOCKEYE PRE SLICED	2/1-2#
253	SMOKED SALMON DUCKTRAP KENDLEBROOK 4OZ	8/4OZ
261FZ	SMOKED MUSSEL MEAT DUCKTRAP	1#
262FZ	SMOKED BAY SHRIMP DUCKTRAP	1#
263FZ	SMOKED SALMON DUCKTRAP KENDLEBROOK PRE SLICED	1.5-2#
264FZ	SMOKED BAY SCALLOP DUCKTRAP	2/1#
266FZ	SMOKED SALMON TIDBITS DUCKTRAP	3/1#
267	SMOKED TROUT DUCKTRAP 80Z +	3#
271	SMOKED SALMON DUCKTRAP SPRUCE POINT PRE SLICED	2.5#
277	SMOKED TROUT DUCKTRAP MAPLE	6/8OZ
378FZ	SMOKED SALMON DUCKTRAP PASTRAMI	8/4OZ
384	SMOKED WHITEFISH DUCKTRAP FILLET	2/2.5#
403	SMOKED SALMON DUCKTRAP GRAVLAX	8/4OZ
447FZ	ROASTED ATLANTIC SALMON FLAKES	3#
6530	SMOKED SALMON DUCKTRAP KENDLEBROOK PEPPERED	8/4OZ
6532	SMKD SALMON DUCKTRAP LMN PPR 8OZ	3#
6534	SMOKED SALMON DUCKTRAP NOVALOX	8/4OZ
6536	SMOKED MUSSEL DUCKTRAP	4/60Z

DUCKTRAP RIVER OF MAINE cont.		
CODE	PRODUCTS	SIZE
6538	SMOKED SCALLOP DUCKTRAP	4/60Z
6539	SMOKED SALMON DUCKTRAP WILD SOCKEYE	8/4OZ
6540	SMOKED SHRIMP DUCKTRAP	4/6OZ
6542	ROASTED ATLANTIC SALMON DUCKTRAP	8/4OZ
6698	SMOKED TROUT DUCKTRAP RETAIL	6/8OZ
9243	SALMON DUCKTRAP SPRUCE POINT SCOTTICH STYLE	8/4OZ
9251	SMOKED SALMON DUCKTRAP PEPPER & GARLIC	8/4OZ
CSRC2057	SAUSAGE SOUTHWEST PORK & BUFFALO 3OZ	10/12OZ CS
CS2057	SAUSAGE SOUTHWEST PORK & BUFFALO 3OZ	10# CS
CSRC1011	SAUSAGE VEAL BRATWURST 3OZ	10/12OZ CS
CS1011	SAUSAGE VEAL BRATWURST 3OZ	10# CS
CSRC2001	SAUSAGE WEINERS 8:1	10/12OZ CS
CS2053	SAUSAGE WILD BOAR APRICOT/ CRANBERRY 3OZ	10# CS
CSRC2053	SAUSAGE WILD BOAR APRICOT/ CRANBERRY 3OZ	10/12OZ CS
CSRC2085	WIENERS BISON 100% 3OZ	10/12OZ CS

	ELEVATION MEATS	
CODE	PRODUCTS	SIZE
3091	SALAMI BARLEYWINE MUSTARD	8/5OZ
3105	SALAMI BLK PEPPER LARGE DIA	2/3# AVG/CS
3098	WHISKEY SALAMI	8/5OZ
3087	SALAMI CALABRESE ELEVATION	8/5OZ
3099	SALAMI CALABRESE LARGE DIA	2/3#/CS
3088	SALAMI DRY CHORIZO ELEVATION	8/5OZ
3089	SALAMI FENNEL POLLEN ELEVATION	8/5OZ
3103	SALAMI FENNEL POLLEN LARGE DIA	2/3# AVG/CS
3090	SALAMI MOLE ELEVATION	8/5OZ
3113	SALAMI PEPPERONI 2/5#/CS	2/5#/CS
3097	SALAMI SOUR ALE 8/5 OZ/CS	8/5OZ
3104	SALAMI TRUFFLE LARGE DIA	2/3# AVG/CS
3094	BACON BULK PACK SLICED ELEVATI	35#AVE CASE
3095	BACON HABANERO BULK 2/9#/18#CS	2/9# CS
3114	SAUSAGE BREAKFAST BACON RAW	10#/CS
3110	SAUSAGE CALABRESE RAW 4/5#/CS	4/5#/CS
3112	SAUSAGE CHORIZO RAW 10#/CS	10#/CS
3095	BASQUE SALAMI	2/2# CS
3096	BASQUE SALAMI	8/50Z CS
3118	LONZA	3/5# CS
3119	GUANCIALE	12/PC CS
3120	PANCETTA	3PC CS
3121	COPA	3PC CS
3122	SPICY COPA	3PC CS
3117	BRESAOLA	2PC CS

EPICUREAN BUTTER		
CODE	PRODUCTS	SIZE
1253	BUTTER COMPOUND LEMON GARLIC HERB	8/3.50Z CS
1254	BUTTER COMPOUND WHITE TRUFFLE	8/3.50Z CS
1261	BUTTER COMPOUND GARLIC HERB	8/3.50Z CS
1262	BUTTER COMPOUND SALT BLACK PEPPER	8/3.50Z CS
1263	BUTTER COMPOUND CINNAMON BROWN SUGAR	8/3.50Z CS
1381	BUTTER COMPOUND BLACK TRUFFLE	8/3.50Z CS
1411	BUTTER COMPOUND SALTED CARMEL	8/3.50Z CS
1412	BUTTER COMPOUND GARLIC HERB	50/1OZ CS
1414	BUTTER COMPOUND GARLIC HERB	2/5# CS

FRUITION FARMS		
CODE	PRODUCTS	SIZE
2007	CACIO PECORA	7# EA
2005	FETA FRUITION	3.5-4# TUB
2057	FRUITION RICOTTA	1/4# CS
2058	FRUITION SHEEPSKYR YOGURT	4# TUB
2006	SHEPARDS HALO 12 OZ WHEEL	12 OZ WHEEL

GOURMET MUSHROOMS		
CODE	PRODUCTS	SIZE
816	MUSHROOM TRUMPET ROYAL ORGANIC	2/3# BAGS
818	MUSHROOM MAITAKE FRONDOSA ORGANIC	2/3# BAGS
820	MUSHROOM MEDLEY PACK CHEFS MIX 4 VARIETIES	4/1.5# BAGS
830	MUSHROOM CHEF SAMPLER 80Z 4 VARIETIES	10/8OZ BAGS

GRAFTON VILLAGE		
CODE	PRODUCTS	SIZE
1992	CHEDDAR 1 YR 12/8 OZ CS	12/8OZ
1991	CHEDDAR 1 YR 2/5# CS	2/5#
1994	CHEDDAR 2 YR 12/8 OZ CS	12/8OZ
1927	CHEDDAR CLOTH BOUND 10# CS	9#
1997	CHEDDAR MAPLE SMOKED 12/80Z CS	12/8OZ
1996	CHEDDAR MAPLE SMOKED 2/5# CS	2/5#
1917	CHEDDAR SAGE 2/5# BLOCK	2/5#
1998	CHEDDAR SMOKED CHILI 12/80Z CS	12/8OZ
2000	CHEDDAR SMOKED CHILI 2/5# CS	2/5#
1995	CHEDDAR TRUFFLE 12/8 OZ CS	12/8OZ
2002	CHEDDAR TRUFFLE 2/5# CS	2/5#

GREAT EASTERN SEAFOOD		
CODE	PRODUCTS	SIZE
545C	MONKFISH E/C HEAD ON DRESSED	BY THE FISH
545E	MONKFISH E/C LARGE BONE IN TAIL	BY THE POUND
575A	HADDOCK E/C SCROOD FILLET SKIN ON	BY THE POUND
631A	PERCH FILLET OCEAN SKIN ON	BY THE POUND
675A	COD PACIFIC FILLET W/C PBO	BY THE POUND
676A	COD FILLET REFRESHED SKINLESS	BY THE POUND

GULLO SPECIALTY FOODS		
CODE	PRODUCTS	SIZE
3969	OCTOPUS SPANISH RAW TENDERIZED 1-2#	30# CS
3970	OCTOPUS SPANISH RAW TENDERIZED 2-4#	30# CS
3971	OCTOPUS SPANISH RAW TENDERIZED 4-6#	30# CS
3972	OCTOPUS SPANISH COOKED TENDERIZED LEGS	8# CS
3979	OCTOPUS SPANISH RAW TENDERIZED 5-100Z	30# CS
3978	CUTTLEFISH SPANISH TENDERIZED 200-400 GRAM	12.2# CS
3981	CARABINEROS U-10 RED SHRIMP	22# CS
3982	SQUID BABY	15.84# CS

HARVEST OF THE SEA		
CODE	PRODUCTS	SIZE
6310	SQUID 3-5 T&T LOLIGO PLATINUM	6/2.5# CS

HAYSTACK MOUNTAIN GOAT DAIRY		
CODE	PRODUCTS	SIZE
3065	ALPINE GOLD 1/10# PC	1/10#
3064	CASHMERE 6/8 OZ/CS ORGANIC	6/8OZ
3115	CHEDDAR 7# WHEEL HAYSTACK	7# WHEEL
3069	CHEESE NAMED SUE 6/7 OZ/CS	6/7OZ
3062	CHEVRE APLWD SMKD HAYSTACK	12/4OZ
3061	CHEVRE GREEN CHILE HAYSTACK	12/4OZ
3060	CHEVRE HERB DE PROVENCE	12/4OZ
3058	CHEVRE PEPPER HAYSTACK 12/4 OZ	12/4OZ
3057	CHEVRE PLAIN HAYSTACK 12/4 OZ	12/4OZ
3086	FUNKMEISTER 6/8 OZ/CS ORGANIC	6/8OZ
3075	HAYSTACK BUTTERCUP 1/9#/CS	1/9#
3111	SNOW DROP WHEEL 6/7 OZ/CS	6/7 OZ/CS
3066	SUNLIGHT WHEEL 7.75# EA	1/7#

HEARTLAND CATFISH COMPANY		
CODE	PRODUCTS	SIZE
986EH	CATFISH 8-16OZ H&G FARM RAISED RINSED	10# CS
994AH	CATFISH 5-12OZ FILLET FARM RAISED	10# CS
972H	CATFISH NUGGETS	10# CS
980C	CATFISH 1-2# HEAD ON DRESSED	10# CS

HEMME BROTHERS		
CODE	PRODUCTS	SIZE
1585	CHEESE CURDS ORIGIONAL	10OZ
1586	CHEESE CURDS JALAPENO HABANERO	10OZ
1590	CHEESE GERMAN QUARK	12/6OZ
1591	CHEESE GERMAN QUARK	5# TUB
1592	CHEESE AGED CHEDDAR	10/8OZ CS
1593	CHEESE AGED CHEDDAR	5# BLOCK
1594	CHEESE APPLEWOOD SMOKED CHEDDAR	10/8OZ CS
1595	CHEESE APPLEWOOD SMOKED CHEDDAR	5# BLOCK
1610	CHEESE CURDS ORNAL	5# CS
1611	CHEESE CURDS GARLIC DILL	5# CS
1612	CHEESE CURDS JALAPENO HABANERO	5# CS

HONEY BUNCHIES		
CODE	PRODUCTS	SIZE
7123	HONEY BUNCHIES BAR	20CT BOX

HONEY SMOKED FISH CO.		
CODE	PRODUCTS	SIZE
273	SMOKED SALMON HONEY SMOKED ORIGINAL 3-4# FILLET SK/ON	4PC
345	SMOKED SALMON HONEY SMOKED ORIGINAL 10-12OZ	20PC
347	SMOKED SALMON HONEY SMOKED CRACKED PEPPER 10-12OZ	20PC
281	SMOKED SALMON HONEY SMOKED LEMON 3-4#	3-4#
289	SMOKED SALMON HONEY SMOKED CRACKED PEPPER 3-4#	3-4#
293	SMOKED SALMON CHIPOTLE LIME 3-4# HONEY SMOKED	3-4#
346	SMOKED HONEY SMOKED SALMON CAJUN 10- 12OZ	20PC
349	SMOKED HONEY SMOKED SALMON CHIPOTLE LIME 10-12OZ	20PC

IL PORCELLINO SALUMI			
CODE	PRODUCTS	SIZE	
IL01	SALAMI FINNOCCHIONA	8/6OZ	
IL02	SALAMI QUESO	8/6OZ	
IL03	SALAMI ROSETTE DE LYON	8/6OZ	
IL04	SALAMI CHORIZO	8/6OZ	
IL05	SALAMI SPICED JUNIPER	8/6OZ	

JACK'S CATCH (NEWPORT INT'L)			
CODE	PRODUCTS	SIZE	
487	CRAB MEAT JUMBO LUMP GOURMET	12/1#	
488	CRAB MEAT LUMP GOURMET	12/#	
508	CRAB MEAT JUMBO LUMP	12/1#	
510	CRAB MEAT CLAW	12/1#	
513	CRAB MEAT SUPER LUMP	12/1#	
523	CRAB MEAT SPECIAL	12/1#	
580	CRAB MEAT LUMP	12/1#	

JACOBSEN SALT			
CODE	PRODUCTS	SIZE	
2827	TRAPANI SALT	55#	
8206	BLACK GARLIC SALT	3.52 OZ	
8204	FLAKE FINISHING SALT	17.6 OZ	
8208	FLAKE FINISHING SALT	4 OZ	
8207	GHOST CHILI SALT	5 OZ	
8228	KOSHER SALT	1# BOX	

JUMPIN' GOOD GOAT DAIRY		
CODE	PRODUCTS	SIZE
2102	CHEDDAR RUBY MTN WINE SOAKED	12/4OZ
1980FS	CHEVRE ROCKY MOUNTAIN DAWN	2/5#
1981	FETA BUFFALO PEAKS 2/5# CS	2/5#
1981RT	FETA BUFFALO PEAKS RETAIL PACK	8/8OZ
1982	FIRST SNOW CHEESE 4# WHEEL	4# WHEEL
2062	GOAT CHEESE BARELY LEGAL	8/3OZ
1983FS	GOAT CHEESE CURDS 2/5# CS	2/5#
1983	GOAT CHEESE CURDS 2/5# CS	2/5#
2063	GOAT CHEESE FIESTA CURDS	2/5#
2105	QUESO DE COLORADO 3# AVG/CS	3# AVG/CS
2103	VISTA BLUE 1/3# CS	1/3#

	KABOBS	
CODE	PRODUCTS	SIZE
K706	ANDOUILLE EN CROUTE	200 CT
K625	BACON WRAPPED SCALLOP	100 CT
K815	BREADED PARM ARTICHOKE HEARTS	200 CT
K717	CHICKEN EMPANADA	100 CT
K3643	CHICKEN LEMONGRASS POTSTICKER	150 CT
K7172	CHICKEN ROPA VIEJA EMPANADA	100 CT
K240	CHICKEN SATAY	100 CT
K7182	LOBSTER EMPANADA	100 CT
K725	MINI BEEF WELLINGTON	200 CT
K466	MINI QUICHE-ASSORTED	200 CT
K414	POTATO AU GARTIN DAUPHINOISE	60 CT
K8066	PREM MARYLAND CRAB CAKE .75 OZ	100 CT
K730	SPANAKOPITA 200PC/CS KABOBS	200 CT
K2409	THAI PEANUT CHICKEN SATAY	100 CT
K105	BEEF KABOB	100 CT
K150	BEEF SATAY	100 CT
K1509	SZECHUAN BEEF SATAY	100 CT
K1510	MALAYSIAN BEEF SATAY	100 CT
K2005	PECAN CHICKEN TENDER	100 CT
K417	ASPARAGUS & PEPPADEW FRITTATA	60 CT
K2409	THAI PEANUT CHICKEN SATAY	100 CT
K2415	TANDOORI CHICKEN	100 CT
K4060	MEDITERRANEAN ANTIPASTO SKEWER	100 CT
K4084	CORN SOUFFLE	90 CT
K440	CHILI-LIME SALMON SATAY	100 CT
K502	MINI CHICAGO DOG	96 CT
K601	BACON WRAPPED DATE WITH ALMOND	100 CT
K627	CITRUS CILANTRO BACON SCALLOP	100 CT
K727	MINI CHICKEN WELLINGTON 1.20Z	200 CT
K7391	BRIE PEAR ALMOND BEGGRS PURSE	100 CT
K746	FET & SUNDRIED TOMATO PHYLLO	200 CT
K753	FIG & MASCARPONE BEGGARS PURSE	100 CT
K7613	BARBACOA STEAK TACO	210 CT
K800	COCONUT SHRIMP	100 CT
K810	SESAME CHICKEN	100 CT
K835	SAUSAGE STUFFED MUSHROOM CAP	200 CT
K8608	CRISPY ASPARAGUS	200 CT
K8632	VIETNAMESE SPRING ROLL	200 CT

LIONS GATE FISHERIES LTD.		
CODE	PRODUCTS	SIZE
410N	CRAB DUNGENESS COOKED	25#
607A	SOLE SHALLOW DOVER FILLET	POUND
635A	PETRALE SOLE FILLET	POUND
646A	ROCK FISH FILLET PACIFIC PBI SKINLESS	POUND
811C	SALMON KING F/R 8-10# ORGANIC CREATIVE	EACH
812C	SALMON KING F/R 10-12# ORGANIC CREATIVE	EACH

MADHOUSE OYSTERS		
CODE	PRODUCTS	SIZE
529	OYSTER MADHOUSE	100CT BAG

MARINELLI SHELLFISH CO.		
CODE	PRODUCTS	SIZE
114	OYSTER QUILCENE	60CT BAG
130	OYSTER CUMMINGS POINT XSM	60CT BAG
137	OYSTER PICKERING PASSAGE	60CT BAG
144	OYSTER BALD POINT XSM	60CT BAG
144S	OYSTER BALD POINT	12CT BAG
148	OYSTER HAMMERSLEY XSM	60CT BAG
176	CLAM MANILA	BY THE POUND
234	OYSTER FLAPJACK POINT XSM	60CT BAG
234S	OYSTER FLAPJACK POINT XSM	12CT BAG
235	OYSTER SKOOKUM POINT XSM	60CT BAG
238	OYSTER FOREST CREEK	60CT BAG
238S	OYSTER FOREST CREEK	12CT BAG
3295	OYSTER CALM COVE	60CT BAG
395	OYSTER SEQUIM BAY BLUE OPALS	60CT BAG
536	OYSTER BARRON POINT XSM	60CT BAG
536S	OYSTER BARRON POINT XSM	12CT BAG
537	OYSTER WOLF BEACH XSM	60CT BAG
550	OYSTER CHICO BAY	60CT BAG
553	OYSTER WILDCAT COVE	60CT BAG
555	OYSTER AGATE PEARL	60CT BAG
557	OYSTER NISQUALLY RIVER	60CT BAG
557S	OYSTER NISQUALLY RIVER	12CT BAG
564	OYSTER ARCADIA POINT	60CT BAG
564S	OYSTER ARCADIA POINT	12CT BAG
566	OYSTER EAGLE ROCK XSM	60CT BAG
63	OYSTER KUMAMOTO	60CT BAG
65	OYSTER CHURCH POINT	60CT BAG
65S	OYSTER CHURCH POINT	12CT BAG
67	OYSTER KUSSHI	60CT BAG

MARK FOODS INC.		
CODE	PRODUCTS	SIZE
1577	LOBSTER TAIL SOUTH AFRICAN 3-40Z	10# CS
3980	OCTOPUS SPANISH RAW 6-8#	28# CS
5043	MUSSEL GREEN LIP MED	12/2# CS
6084	ORANGE ROUGHY 6-8OZ FILLET	22.05# CS
6092	BASS CHILEAN SEA FILLET SKIN ON 10-12 #	50# CS
6093	BASS CHILEAN PORTION 80Z BONELESS SKINLESS	10# CS
6094	BASS CHILEAN 12-20 KG H&G	BY THE FISH
6097	BASS CHILEAN 20-30 KG H&G	BY THE FISH
6270	OCTOPUS SPANISH RAW 4-6#	28# CS

MILLER POULTRY		
CODE	PRODUCTS	SIZE
28290	CHICKEN BREAST BONELESS SKINLESS TRAY PACK	20PKG /25# CS
52201-2	CHICKEN WHOLE WOG 2.75-3.25#	12CT/CS
925113	CHICKEN WHOLE WOG 4-5#	10CT/CS
54400	CHICKEN SPLIT BREAST BONE IN	4-10#/CS
925115	CHICKEN BREAST RANDOM BONELESS SKINLESS	4-10#/CS
925116	CHICKEN WINGS WHOLE	4-10#/CS
55070	CHICKEN WING SPLIT PARTY	4-10#/CS
55350	CHICKEN WHOLE LEG	4-10#/CS
925117	CHICKEN THIGH BONELESS SKINLESS	4-10#/CS
55900	CHICKEN SKIN	4-10#/CS
55950	CHICKEN BONES	40# CS
925113R	CHICKEN WHOLE 3-4# WOG	12CT /CS
925053	CHICKEN DRUMSTICK TRAY PACK	20PKG/ 22# CS
80900	CHICKEN THIGH BONE IN RETAIL	20PKG/ 22# CS
925056	CHICKEN WINGS TRAY PACK	20PKG/ 22# CS
81200	CHICKEN HEART TRAY PACK	12PKG / 9# CS
86400	CHICKEN THIGH BONELESS SKINLESS RETAIL	12/1# PKG / CS

MING HONG INTERNATIONAL		
CODE	PRODUCTS	SIZE
1611	IMITATION CRAB MEAT 3.5 INCH STICK	20/1.1# CS
1874	CRAB SOFT SHELL PRIME IMPORTED	14PC BOX
6074	HAMACHI COLLARS	11# CS
6126	EEL ANAGO	4.4#
6146	SEASALAD SESAME	4.4#
6166	ANAEBI XL SWEET SHRIMP HEAD ON	12/2.2# CS
6283	MADAKO OCTOPUS LEG ONLY 6-8PC	10/2.2# CS
6286	CALAMARI SALAD IKA SUNSAI	4.4# TUB
6414	SABA NORWEGIAN MACKEREL	22# CS
7245	NORI SUSHI SEAWEED	50CT PACKAGE
7246	WASABI POWDER	2.2# BAG
7247	GARI SUSHI WHITE	20# TUB
7249	EBI SUSHI	600 CT
7253	GARI NATURAL SWEETENED W SUGAR	20# PAIL
7306	SUSHI SU MIZKAN SD-51 VINEGAR	5 GALLON
7312	BARAN LEAF SMALL	1000 CT
7319	HOISIN SAUCE	5# UNIT
7320	RICE PAPER 22CM	12OZ PACKAGE
7319	HOISIN SAUCE LEE KUM KEE	5#
7322	TOBIKO RED	1.1#
7323	TOBIKO BLACK	1.1#
7324	TOBIKO GOLDEN	1.1#
8137	OYSTER ON THE 1/2 SHELL	144 CT
8438	SUSHI TOFU POUCH	60 CT
8447	SUSHI WHITE SESAME SEED ROASTED	2.2# BAG
8448	SUSHI BARAN GREEN LEAF	LARGE 36X1000 CS
8459	BROWN SUSHI RICE	20# BAG
8462	SESAME SEEDS BLACK ROASTED	2.2# BAG
8467	MAKISU BAMBOO MAT SMALL	EACH
8469	RICE PAPER 31 CM	130Z PACKAGE
8473	SUSHI CRISPY FRIED ONION	15/14OZ CS
8477	SOY WRAPPER SESAME	20 SHEETS
8479	SOY WRAPPER GREEN	20 SHEETS
8490	JFE WHITE SUSHI RICE	50# BAG
8493	SUSHI TOGORACHI SHICHIMI	30/10.58OZ BAGS
8494	SUSHI SESAME OIL KADOYA	56OZ BTL
8495	SUSHI SIRACHA SAUCE	28OZ BTL
8521	KATSUO BONITO FLAKES	1#
8524	MISO SHIRO	1 KG
8548	NORI 1/2 SHEET TAK	10/100 CT
8555	KOMBU DASHI MING HONG	2#
8604	MUSHROOM SHIITAKE DRIED WHOLE	5# BAG
8619	HON DASHI	1 KG
8621	PANKO JAPANESE BREAD CRUMBS	20#
9097	EDAMAME BULK PACK	20/1# CS
9332	MIRIN HONTERI	5 GALLON
9342	MOMIJI CHILI	4/12/6.34OZ CS

MINUS 8 VINEGAR		
CODE	PRODUCTS	SIZE
8010	8 BRIX RED VERJUS 16/500ML	500ML
8012	8 BRIX WHITE VINEGAR 16/500ML	500ML
8011	IP8 BEER VINEGAR 24/200ML/CS	500ML
7999	MINUS 8 VINEGAR 1 LT/EA	200ML
8000	MINUS 8 VINEGAR	24/200ML

MMMEDITERRANEAN		
CODE	PRODUCTS	SIZE
16009	LANGOUSTINE U-7	4/3.3# CS

MOUCO CHEESE COMPANY		
CODE	PRODUCTS	SIZE
3081	MOUCO ASHLEY	15/50Z CS

MUTUAL TRADING CO., INC.		
CODE	PRODUCTS	SIZE
8529	YUZU SEASONING BASE	25.3OZ
8566	SOY SAUCE 50Z YAMASA LITE	12/50Z CS
9321	SOY SAUCE LITE YAMASA	5 GALLON

NICELAND SEAFOOD		
CODE	PRODUCTS	SIZE
570AS	WOLF FISH FILLET 14+ OZ SKINLESS BONELESS	BY THE LB
572A	COD LOIN ICELAND 14+ OZ MSC CERTIFIED	BY THE LB
577A	COD ICELANDIC FILLET 8-16OZ SKINLESS BONELESS MSC	BY THE LB
642A	ARCTIC CHAR FILLET 12+OZ	BY THE LB
713A	OCEAN PERCH FILLET SKIN ON SCALED	BY THE LB

	NIMAN RANCH	
CODE	PRODUCTS	SIZE
07011	BACON APLWD SMKD 12-14 SLICE/#	15# CASE
07009	BACON APLWD SMKD SLAB	15#CASE
07375	BEEF STRIPLOIN PRIME NIMAN	4/14# CASE
08008	HAM STEAK UNCURED BNLS NIMAN	10PC/11#
58130	PORK BUTT BNLS 2/BAG 70# CS	70# CS
58070	PORK BUTT BONE IN	54# CS
58000	PORK LOIN B/I TENDER IN CC 1/4	50# CS
58170	PORK LOIN B/IN WHOLE 1/4 INCH	78# CS
58403	PORK LOIN BNLS CENTER CUT	42# CS
58318	PORK RACK 11 RIB LONG BONE	40# CS
58318SB	PORK RACK 11 RIB LONG BONE	1PC
58005	PORK TENDERLOIN 11# CS	11# CS
58014	PORK TENDERLOIN RETAIL PACK	12# CS
25615	PROSCUITTO WHOLE BNLS 10.75#AV	1/10#
25102	SOPRESSATA HOT 3/5#/15# CS	15#
07023	BACON UNCURED 12/14 LAYOUT	15# CS
07421	BEEF BUTT TENDER PRIME 50# CS	50# CASE
07416	BEEF TENDERLOIN PISMO CAB	12/5.5LB
05003	FRANK BEEF/PORK RETAIL UNCURED	12/16OZ CASE
58130FZ	PORK BUTT BNLS 2/BAG 70# CS	70# CS
58130SB	PORK BUTT BNLS 2PC/BAG 18#	18#
02708	PORK EARS 10#/CS FROZEN	10# CASE
58000FZ	PORK LOIN B/I TENDER IN CC 1/4	4/12# CS
58403SB	PORK LOIN BNLS CENTER CUT	17#
58403FZ	PORK LOIN BNLS CENTER CUT	4/10# CS
58040FZ	PORK RIBS BABY BACK 2#UP	12/2# CASE
58090FZ	PORK RIBS SPARE ST LOUIS	12/2.5# CASE
58005FZ	PORK TENDERLOIN 11# CS	9/1.2# CS
58014FZ	PORK TENDERLOIN RETAIL PACK	12/1# CS

NISBET OYSTER CO., INC.		
CODE	PRODUCTS	SIZE
155	OYSTER SHUCKED PACIFIC X-SMALL	1/2 GALLON
336	OYSTER GOOSE POINT MED	60CT BAG
53	OYSTER SHUCKED MED	6/80Z CS
565Z	OYSTER WILLAPA BAY	12CT BAG

NORTHPORT FISHERIES		
CODE	PRODUCTS	SIZE
601C	HALIBUT 5-7 KG HEAD ON DRESSED STERLING	BY THE POUND
603C	HALIBUT 7-9 KG HEAD ON DRESSED	BY THE POUND
840ARF	SALMON SOCKEYE FILLET REFRESH PBI	BY THE POUND
8827	SALMON SOCKEYE FILLET 1-3# SKIN ON PBO	25# CS

OCEAN BEAUTY SEAFOODS LLC		
CODE	PRODUCTS	SIZE
1218	CAVIAR WHITEFISH	6/20Z CS
1219	CAVIAR SALMON	6/20Z CS
1220	SALMON SMOKED CANDY SOCKEYE	12/40Z CS
404	SALMON SMOKED SOCKEYE ECHO FALLS	12/40Z CS
405	SALMON SMOKED SCOTTISH ECHO FALLS	12/40Z CS
406	SALMON SMOKED ALDER ECHO FALLS	12/40Z CS
407	SALMON SMOKED PEPPER ECHO FALLS	12/40Z CS
408	SALMON SMOKED CAJUN ECHO FALLS	12/40Z CS

PACIFIC NORTHWEST SHELLFISH		
CODE	PRODUCTS	SIZE
149	OYSTER LASQUITI ISLAND	60CT BAG
149Z	OYSTER LASQUITI ISLAND	12CT BAG
150	OYSTER CHEF CREEK	60CT BAG
150Z	OYSTER CHEF CREEK	12CT BAG
151	OYSTER DENMAN ISLAND	60CT BAG
151Z	OYSTER DENMAN ISLAND	12CT BAG
176	CLAM MANILA	BY THE LB
187	OYSTER IMPERIAL EAGLE	60CT BAG
187Z	OYSTER IMPERIAL EAGLE	12CT BAG
226	OYSTER FANNY BAY XSM	60CT BAG
226Z	OYSTER FANNY BAY XSM	12CT BAG
316	OYSTER CORTES ISLAND	60CT BAG
316Z	OYSTER CORTES ISLAND	12CT BAG
367	OYSTER BUCKLEY BAY XSM	60CT BAG
367Z	OYSTER BUCKLEY BAY XSM	12CT BAG

PACIFIC PARADISE FOODS, INC.		
CODE	PRODUCTS	SIZE
149	OYSTER LASQUITI ISLAND	60CT BAG
149Z	OYSTER LASQUITI ISLAND	12CT BAG
150	OYSTER CHEF CREEK	60CT BAG
150Z	OYSTER CHEF CREEK	12CT BAG
151	OYSTER DENMAN ISLAND	60CT BAG
151Z	OYSTER DENMAN ISLAND	12CT BAG
176	CLAM MANILA	BY THE POUND
187	OYSTER IMPERIAL EAGLE	60CT BAG
187Z	OYSTER IMPERIAL EAGLE	12CT BAG
226	OYSTER FANNY BAY XSM	60CT BAG
226Z	OYSTER FANNY BAY XSM	12CT BAG
316	OYSTER CORTES ISLAND	60CT BAG
316Z	OYSTER CORTES ISLAND	12CT BAG
367	OYSTER BUCKLEY BAY XSM	60CT BAG
367Z	OYSTER BUCKLEY BAY XSM	12CT BAG

PACIFIC SEAFOOD		
CODE	PRODUCTS	SIZE
745E	MAHI MAHI HD/OFF 10# UP	EACH
745A	HAHI MAHI FILLET LARGE	POUND
646A	ROCKFISH PACIFIC WC PBI SKINLESS	POUND
635A	PETRALE SOLE FILLET W/C GROUND	POUND
607A	SOLE SHALLOW DOVER FILLET W/C	POUND
481A	SALMON ATLANTIC FILLET 2-4# D-TRIM	10#
6027	SABLEFISH J-CUT 5-7# FROZEN	50#
6033	SABLEFISH J-CUT 7-11# FROZEN	50#
604E	HALIBUT 10-20# H/G MSC	EACH
609E	HALIBUT 20-40# H/G MSC	EACH
628A	TILAPIA FILLET 4-12OZ	POUND
632A	TILAPIA FILLET 4-9OZ	POUND
634A	TILAPIA FILLET 5-11OZ	POUND
680A	ARROWTOOTH FLOUNDER FILLET S&B (TURBOT)	POUND
820A	SALMON ATLANTIC FILLET 2-4# D-TRIM	POUND
885A	SALMON ATLANTIC FILLET 3-5# D-TRIM	POUND
936E	STURGEON WHITE BULLET 8-20# FARM RAISED	EACH

PACIFICO STRIPED BASS		
CODE	PRODUCTS	SIZE
534C	BASS STRIPED BAJA 1-2# ROUND	BY THE FISH
535B	BASS STRIPED BAJA FILLET PBO 12-14OZ	BY THE LB
535C	BASS STRIPED BAJA 2-5# DRESSED	BY THE FISH
537C	BASS STRIPED BAJA 4# DRESSED	BY THE FISH

	PANAPESCA	
CODE	PRODUCTS	SIZE
9080	PANAPESCA BABY CLAM MEAT&JUICE	10/16OZ
2447	PANAPESCA CALAMARI RING+TENT	12/10.6OZ
2416	PANAPESCA CALAMARI RINGS	8/14.1OZ
2419	PANAPESCA CLAM MEAT 12/10.6 OZ	12/10.6OZ
2411	PANAPESCA CLAMS 12/14.1 OZ CS	12/14.1OZ
9040	PANAPESCA CLAMS BABY CKD	20/8OZ
2407	PANAPESCA CUTTLEFISH 12/10.6OZ	8/17.6OZ
2404	PANAPESCA MEDITERRANEAN MIX	12/10.6OZ
2402	PANAPESCA MUSSEL MEAT 12/8 OZ	12/8OZ
2413	PANAPESCA MUSSELS 8/14.1 OZ CS	8/14.1OZ
2405	PANAPESCA NEW ENGLAND MEDLEY	12/10.6OZ
2408	PANAPESCA OCTOPUS 8/17.6 OZ CS	8/17.6OZ
2409	PANAPESCA PASTA SEAFOOD MIX	12/10.6OZ
2418	PANAPESCA SCALLOPS 12/10.6 OZ	12/10.6OZ
2406	PANAPESCA SEAFOOD MIX THAILAND	12/10.6OZ
2429	PANAPESCA SEAWEED 15/8 OZ CS	15/8OZ
2415	PANAPESCA SHRIMP ARGENTINE RED	12/10.6OZ
2423	PANAPESCA SHRIMP&SCALLOP SKEWR	12/10.6OZ
2435	PANAPESCA SOFT SHELL CRAB	12/6.70Z
2441	PANAPESCA SQUID WHOLE CLEANED	12/10.6OZ
2403	PANAPESCA TUSCAN SEAFOOD MIX	8/14.1OZ
2403	PANAPESCA TUSCAN SEAFOOD MIX	8/14.10Z

PANGEA SHELLFISH COMPANY		
CODE	PRODUCTS	SIZE
128	OYSTER SAINT SIMON	100CT BAG
135	OYSTER WELLFLEET	100CT BAG
140	OYSTER BARNSTABLE	100CT BAG
145	OYSTER BELON MAINE DIVER	100CT BAG
158W	CLAM LITTLENECK WILD	BY THE LB
169	CLAM CHERRYSTONE	100CT BAG
171	OYSTER DUXBURY BAY	100CT BAG
181	OYSTER MALPEQUE	100CT BAG
184	OYSTER MALPEQUE	50CT BAG
196	WHELK 3-6 INCH LIVE	EACH
220L	SCALLOP LIVE 5+ IN SHELL	EACH
532	OYSTER CONN BLUE POINT	100CT BAG
548	OYSTER CONWAY ROYAL	100CT BAG
552	OYSTER PINK MOON	100CT BAG
558	OYSTER STANDISH SHORE	100CT BAG
559	OYSTER SALTIN ROCK	100CT BAG
669	OYSTER SUMMERSIDES	100CT BAG
673	OYSTER IRISH POINT	100CT BAG
680	OYSTER PEMAQUID	100CT BAG
685	OYSTER MAYFLOWER POINT	100CT BAG
686	OYSTER KATAMA BAY	100CT BAG
691	OYSTER THATCH ISLAND	100CT BAG
692	WEST FALMOUNTH	100CT BAG
693	OYSTER COPPS ISLAND	100CT BAG
782	OYSTER JONNY SHUCK'S	100CT BAG
793	OYSTER RASPBERRY POINT	100CT BAG
800	OYSTER SAVAGE HARBOUR BLOND	100CT BAG
805	OYSTER ELL LAKE	100CT BAG

	PAPPARDELLE'S PASTA CO.	
CODE	PRODUCTS	SIZE
7739	PAPARDELLE FETTUCCINE LAVENDER	10#
9114	PAPARDELLE FETTUCINE TOMATO	10#
9142	PAPARDELLE FETTUCINI RED	10#
8230	PAPARDELLE LEMON PEPPER LINGUINE	10#
7742	PAPPARDELLE ANGLE HAIR GARDEN	10#
7880	PAPPARDELLE BELL PEPPER LINGUINE	16-10 OZ CS
7755	PAPPARDELLE BELL PEPPER TRIO	16-10 OZ CS
7707D	PAPPARDELLE DRY PAPPARDELLE	10#
7751	PAPPARDELLE GARLIC CHIVE ROOST	10#
7746	PAPPARDELLE LARGE TRUMPETS 8#	10#
7728	PAPPARDELLE LINGUINE BLACK 10#	10# CS
7744	PAPPARDELLE LINGUINI BELPEPPER	10#
7743	PAPPARDELLE ORZO RAINBOW 10#CS	10#
7759	PAPPARDELLE PORCINI LINGUINE	10# CASE
7745	PAPPARDELLE SEA SHELLS GARLIC	10#
9119	PAPPARDELLE TUXEDO ORZO	10#
7882	PAPARDELLE PASTA DRY GARDEN SPINACH	10# CS
9171	PAPARDELLE PASTA GARLIC CHIVE ANGELHAIR	16-10OZ CS
9167	PAPARDELLE RIGATONI	10#
9117	PAPPARDELLE DRY TOM FETTUCCINE	16/10 OZ
9116	PAPPARDELLE SWT BASIL TRENETTE	16/10 OZ
7701	PAPPARDELLE TAGLIATELLI NEST	26/4.5 OZ
7884	PAPARDELLE COCONUT CURRY SAUCE	12-11 OZ CS
9169	PAPARDELLE GNOCCHI SPINACH & BASIL RETAIL	12-14 OZ CS
9170	PAPARDELLE GNOCCHI SWEET POTATO RETAIL	12-14 OZ CS
7887	PAPARDELLE HARVEST SQUASH RAVIOLI RETAIL	12-12 OZ CS
9166	PAPARDELLE LASAGNA SHEET SPINACH GARLIC	5# CS
7885	PAPARDELLE LEMON ALFREDO SAUCE	12-11 OZ CS
7733	PAPARDELLE FROZ FETTUCCINE	10#
8721	PAPARDELLE FROZ SPAGHETTI	10# CS
7757	PAPPARDELLE ARTICHOKE LEMON	10# CS
7601	PAPPARDELLE CHILE VERDE RAVIOLI	10#
7747	PAPPARDELLE CHILI RELLENO RAVIOLI	10#
7707	PAPPARDELLE EGG PAPPARDELLE	10#
7706	PAPPARDELLE EGG SHEET	20#
8205	PAPPARDELLE EGG SHEETS VERY	20#
7754	PAPPARDELLE FETTUCCINE GLUTEN	8#CS
9112	PAPPARDELLE FETTUCINI LEMON	10#
7810	PAPPARDELLE GARDEN GNOCCHI	10#
7704	PAPPARDELLE GNOCCHI	10#
7722	PAPPARDELLE GOAT CHEESE	10# CS
7756	PAPPARDELLE GORG&ROSTED RED	10# CS
7761	PAPPARDELLE GORGONZOLA GNOCCHI	10# CS

	PAPPARDELLE'S PASTA CO. cont	
CODE	PRODUCTS	SIZE
9111	PAPPARDELLE GRLC CHIVE NEST	7#
7750	PAPPARDELLE HEIRLOOM TOM&FRESH	10# CS
9103	PAPPARDELLE ITAL BUFF RAVIOLI	10#
7760	PAPPARDELLE LEMON CHIVE SPAGHE	10# CS
9105	PAPPARDELLE MARSALA CRM SAUCE	2-3.5#
7752	PAPPARDELLE MEDITERRANEAN SPIN	10#
9110	PAPPARDELLE MINT PEA RAVIOLI	10#
7724	PAPPARDELLE MOUNTAIN ASPARAGUS	10# CS
7703	PAPPARDELLE PAPPARDELLE NEST	10# CS
7879	PAPPARDELLE PENNE	10# CS
7758	PAPPARDELLE PORCHINI GNOCCHI	10# CS
7753	PAPPARDELLE POTATO GNOCCHI	10#
7726	PAPPARDELLE RAVIOLI SALT COD	10# CS
7737	PAPPARDELLE RAVIOLI BUFFALO	10# CS
8215	PAPPARDELLE RAVIOLI CRAB AND	10#
7889	PAPPARDELLE RAVIOLI GORG/WALNT	10#
7700	PAPPARDELLE RAVIOLI HARVEST	10#
7741	PAPPARDELLE RAVIOLI HAZEL DELL	10#
7729	PAPPARDELLE RAVIOLI HOMESTYLE	10#
7719	PAPPARDELLE RAVIOLI LOBSTER	10#
7740	PAPPARDELLE RAVIOLI LOBSTER	10#
7888	PAPPARDELLE RAVIOLI LOBSTER &	8#BX
7732	PAPPARDELLE RAVIOLI SPINACH	10# CS
7723	PAPPARDELLE RAVIOLI SWEETONION	10# CS
7749	PAPPARDELLE ROAST TOM&FRSH MOZ	10# CS
9113	PAPPARDELLE RST GRLC ALFREDO	2-3.5#
9106	PAPPARDELLE RSTD TOM MARINARA	2-3.5#
9109	PAPPARDELLE SMKD MOZZ RAVIOLI	10#
9108	PAPPARDELLE SPICY MARINARA	2-3.5#
9115	PAPPARDELLE SPINACH LINGUINI	7#
7881	PAPPARDELLE SPINACH SHEET	20# CS
7752	PAPPARDELLE SUMMER TOM&ARTICHO	10# CS
9110	PAPPARDELLE SUNDRIED TOM PESTO	2-3.5#
7724	PAPPARDELLE SWEET POTATO	10#
7703	PAPPARDELLE TAGLIATELLI 10#	10#
7879	PAPPARDELLE TOM VODKA SAUCE	2-3.5#
7758	PAPPARDELLE TORTELLINI SPINACH	10#
7753	PAPPARDELLE VEGGIE PRIMAVERA	10#
7726	PAPPARDELLE WILD MUSHROOM	10#
7737	PAPPARDELLE RAINBOW TORTELONI	10#
8215	PAPARDELLE PASTA TOMATO FETTUCCINE RETAIL	16-10 OZ CS
7889	PAPARDELLE PESTO BASIL TRAD.	2-3.5# CS
7700	PAPARDELLE RAVIOLI SPINACH & 4 CHEESE PAPARDELLE SWEET ONION GRUYERE	12-120Z CS
7741	RAVIOLI	12-12 0Z CS
7729	PAPPARDELLE TORTELLINI EGG W/CHEESE	10#

PENGUIN FROZEN FOODS		
CODE	PRODUCTS	SIZE
1105W	SHRIMP U-12 SHELL ON WILD	10/5# CS
1161	SHRIMP 60-70 RAW ROCK P&D	10/5# CS
1163	SHRIMP 70-80 RAW ROCK P&D	10/5# CS
1165	SHRIMP 51-60 RAW ROCK P&D	10/5# CS
1287W	SHRIMP 21-25 RAW P&D	10/5# CS
1312	SHRIMP 71-90 RAW KEY WEST PINK P&D TAIL OFF	10/5# CS
1336	SHRIMP 71-90 P&D TAIL OFF	10/5# CS

	PEZCO AQUAFARMING	
CODE	PRODUCTS	SIZE
999EX	TROUT RAINBOW GOURMET CUT 9OZ	BY THE POUND

PRIME TIME SEAFOOD INC.		
CODE	PRODUCTS	SIZE
740E	TUNA 60# + H&G	BY THE FISH
743E	TUNA 60# + H&G SASHIMI	BY THE FISH

REDCAMPER PICNIC SUPPLY		
CODE	PRODUCTS	SIZE
5052	PRESERVE ABSINTHE ORANGE	55OZ
5051	PRESERVE ABSINTHE ORANGE	12/9OZ
5067	PRESERVE CAMPFIRE APPLE RUM	55OZ
5066	PRESERVE CAMPFIRE APPLE RUM	12/9OZ
5071	PRESERVE CHERRY FIG MOSTARDA	12/4OZ
5064	PRESERVE CO WHISKEY PEACH	55OZ
5063	PRESERVE CO WHISKEY PEACH	12/9OZ
5070	PRESERVE DESERT BLUEBERRY GIN	55OZ
5069	PRESERVE DESERT BLUEBERRY GIN	12/9OZ
5073	PRESERVE PINON CHERRY	12/9OZ
5058	PRESERVE STRAWBERRY LIMONCELLO	55OZ
5057	PRESERVE STRAWBERRY LIMONCELLO	12/9OZ
5061	PRESERVE TEQUILA JALAPENO	55OZ
5060	PRESERVE TEQUILA JALAPENO	12/9OZ

RIVERENCE		
CODE	PRODUCTS	SIZE
3551	TROUT SMOKED RED FILLET	5/2# PACKAGE
6690	TROUT 6-80Z RED FILLET FROZEN	2/5# CS
6692	TROUT 8-100Z RED FILLET FROZEN	2/5# CS
921A	TROUT 6-80Z RED FILLET FRESH	BY THE LB
923A	TROUT 8-100Z RED FILLET FRESH	BY THE LB
355	TROUT SMOKED RED MEAT FLAKES	10/2# CS

ROCKING W CHEESE			
CODE	PRODUCTS	SIZE	
3056	CHIPOTLE JACK 1/10# ROCKIN W	1/10#	
3053	HORSERADISH CHEDDAR 1/10#	1/10#	
3055	JALAPENO JACK 1/10# ROCKIN W	1/10#	
3051	MUSHROOM LEEK JACK 1/10#	1/10#	
3052	SUNSET CHEDDAR 1/10# ROCKIN W	1/10#	

	ROCKY MOUNTAIN SODA CO	
CODE	PRODUCTS	SIZE
100504	ELDERBERRY SODA	6/4 PACK CS
200412	OOGAVE STRAWBERRY/ RHUBARB SODA	6/4 PACK CS
200413	WATERMELON CREAM SODA	6/4 PACK CS
200416	OOGAVE CITRUS PARADISE SODA	6/4 PACK CS
200417	COLORADO COLA	6/4 PACK CS
200418	PRICKLY PEAR SODA	6/4 PACK CS
200421	BIRCH BEER SODA	6/4 PACK CS
200425	GINGER BEER SODA	6/4 PACK CS
200426	ROOT BEER SODA	6/4 PACK CS
200427	GRAPE SODA	6/4 PACK CS
200428	ORANGE CREAM SODA	6/4 PACK CS
200429	OOGAVE ROOT BEER SODA	6/4 PACK CS
200430	OOGAVE MEXICAN COLA SODA	6/4 PACK CS
200468	OOGAVE HORCHATA SODA	6/4 PACK CS
200475	DRAM GINGER SWITCHEL	6/4 PACK CS
200476	DRAM BERRY SWITCHEL	6/4 PACK CS
200477	DRAM CITRUS BITTER WATER	6/4 PACK CS
200478	DRAM BLACK BITTER WATER	6/4 PACK CS
200479	DRAM LAVENDER BITTER WATER	6/4 PACK CS
200507	BLACKBERRY SODA	6/4 PACK CS
220506	BLACK CHERRY SODA	6/4 PACK CS
101004	PEACHES/ CREAM SODA	6/4PC
200413	OOGAVE WATERMELON CREAM SODA	6/4PC
200504	OOGAVE JAMAICA SODA	6/4PC
200505	LEMON LIME SODA	6/4PC
200508	OOGAVE LEMONADA SODA	6/4PC
200509	OOGAVE MANDARIN LIME SODA	6/4PC
200510	OOGAVE DIET LOCA COLA SODA	6/4PC
200511	OOGAVE MANG TAMARINDO SODA	6/4PC
200512	OOGAVE MANZANA SODA	6/4PC

	ROLAND	
CODE	PRODUCTS	SIZE
71118	DESSERT SHELLS 1.75 INCH	340/CS
8603	LADY FINGERS,ROLAND,20/15CT CS	20/15CT
45752	AJI AMARILLO PEPPER PUREE	6-15 OZ CS
31030	ARTICHOKE HEARTS GRILLED ROMAN	2/67OZ
40512	ARTICHOKE HEARTS QUARTERED	880Z
40870	ARTICHOKES IN OIL QUARTERED	6/88OZ
8712	BLACK TRUFFLE PEEL 7 OZ CAN	70Z
8582	CAPER NON PAREIL 6/32 OZ	320Z
46720	CORNICHONS 12/24 OZ/CS	12/24OZ
72100	COUSCOUS PEARLED ISRAELI 4/5#	4/5#
26222	ESCARGOT HELIX XL 12/28 OZ	28OZ
72142	FARRO ITALIAN 4/3#/CS ROLAND	4/3#
76336	FIG BALSAMIC GLAZE 6/12 OZ/CS	6/12OZ
8748	NICOISE OLIVES,ROLAND,6/5KG CS	5KG
70614	OIL PUMPKIN SEED 6/8.5 OZ/CS	6/8.5OZ
71900	OLIVE CASTELVETRANO WHOLE	98OZ
71790	OLIVE GREEK COUNTRY MIX PITTED	2KG
71778	OLIVE KALAMATA PITTED 6/2KG/CS	2KG
71496	OLIVE NICOISE PITTED 2/7.7#/CS	7.7#
71902	OLIVES CASTELVETRANO PITTED	4/90OZ
71892	OLIVES MANZANILLA SLICED	4/1GAL
61002	PRESERVED LEMONS 12/13 OZ/CS	12/13OZ
72178	QUINOA RED PREWASHED 2/5#	2/5#
72148	QUINOA WHITE 2/5#/CS ROLAND	2/5#
72470	RICE CARNAROLI ITALIAN ROLAND	10/35OZ
45630	ROASTED RED PEPPERS 6/88 OZ/CS	6/88OZ
45590	ROASTED RED PEPPERS DICED	6/88OZ
45522	SWEETY DROP RED PEPPERS	6/28OZ
70150	TAHINI SAUCE 12/16 OZ/CS	12/16OZ
76700	VINEGAR SPANISH DON BRUNO	12/12.60Z
72160	YELLOW POLENTA 4/5# BAG/CS	4/5#

70638 OIL OLIVE EV ITALIAN 4/1 GAL

SEAAGRA SEAFOOD BROKERAGE		
CODE	PRODUCTS	SIZE
658C	SABLEFISH HEAD ON DRESSED 6-8#	BY THE FISH
659C	SABLEFISH HEAD ON DRESSED 4-6#	BY THE FISH
936E	STURGEON WHITE BULLET	BY THE POUND

	SEAVIEW LOBSTER CO.	
CODE	PRODUCTS	SIZE
200LB	LOBSTER E/C 1# LIVE	32CT BOX
1662	LOBSTER ROE	16OZ
210LB	LOBSTER E/C 1.25# LIVE	28CT BOX
220LB	LOBSTER E/C 1.50# LIVE	21CT BOX
300L	LOBSTER 1# LIVE	EACH
300SW	SEAWEED	BY THE POUND
310L	LOBSTER 1.25# LIVE	EACH
310M	LOBSTER CULL 1-1.25# LIVE E/C	32CT BOX
320L	LOBSTER 1.5# LIVE E/C	21CT BOX
330L	LOBSTER 2-2.5# LIVE E/C	EACH
370L	LOBSTER 3-4# E/C LIVE	EACH

SELECT EUROPE INC.		
CODE	PRODUCTS	SIZE
10029	ANCHOVY FILLET WITH GARLIC	10/70Z CS
10463	ANCHOVY FILLET MARINATED	10/7OZ CS
10818	ESCARGOT PARSLEY & GARLIC	10/7OZ CS
10906	MACKEREL SMOKED WITH CUCUMBER	10/70Z CS
10908	MUSSELLS WITH GARLIC	10/7OZ CS

SKUNA BAY SALMON			
CODE	PRODUCTS	SIZE	
1109C	SALMON SKUNA BAY 10-14# HD/ON	ЗРС	
1111BS	SALMON SKUNA BAY FILLET 3-4# PBO SK/ ON SCALED	5PC	
1112C	SALMON SKUNA BAY 14-16# H&G	1PC	

ST. JAMES SMOKEHOUSE		
CODE	PRODUCTS	SIZE
285FZ	SALMON SMOKED PRE SLICED REGULAR NORWEGIAN	3-4#
290FZ	SALMON SMOKED UNSLICED 2-3#	2-3#
256FZ	SALMON SMOKED ST. JAMES GIN &TONIC	40Z

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4/1GAL

STAVIS SEAFOODS		
CODE	PRODUCTS	SIZE
5046	CONCH MEAT 100% CLEAN	10/5# CS
6061	CAPE CAPENSIS FILLET 6-8OZ	2/10# CS
6093	SEA BASS CHILEAN PORTION 8OZ	10# CS
6240	SMELT 3+ INCH CANADIAN DRESSED	12/1# CS
6324	SQUID 3-5 IN CLENED T&T IMPERIAL	20/2.5# CS
6356	GROUPER 8-16OZ FILLET	10# CS
6435	WHITING H&G	10/5# CS

	STOKES FISH COMPANY	
CODE	PRODUCTS	SIZE
1119C	TILE GOLDEN 4#UP DRESSED HEAD ON	BY THE FISH
577C	MULLET SMALL ROUND .5# - 1.5#	BY THE FISH
706E	SWORDFISH WHOLE LARGE EYE	BY THE FISH
709C	SHEEPSHEAD 4-6# WHOLE	BY THE FISH
715C	SNAPPER YELLOW TAIL 1-4# HEAD ON	BY THE FISH
720C	GROUPER 20# + HEAD ON	BY THE FISH
730C	SNAPPER 4-8# DRESSED	BY THE FISH
745E	MAHI MAHI HEAD OFF	BY THE FISH
761C	MACKEREL SPANISH LARGE 1-3#	BY THE FISH
766C	AMBERJACK HEAD ON DRESSED 20# UP	BY THE FISH
773	CRAB STONE CLAW 3-6CT JUMBO/LARGE	BY THE LB
775	CRAB STONE CLAW 6-8CT MEDIUM	BY THE LB
777	CRAB STONE CLAW 3-4 JUMBO	BY THE LB
820C	LIONFISH 2# UNDER HEAD ON	BY THE FISH
8297	ALLIGATOR 100% WHITE MEAT	12/1# CS
8298	ALLIGATOR RIBS	BY THE LB
911C	SNAPPER VERMILION 1-4 # HEAD ON	BY THE FISH
913C	SNAPPER AMERICAN RED 6-10# HEAD ON	BY THE FISH
914C	SNAPPER AMERICAN RED 2-5# HEAD ON DRESSED	BY THE FISH
916C	SNAPPER AMERICAN RED 4# + HEAD ON	BY THE FISH
917C	SNAPPER AMERICAN RED 1-2# HEAD ON DRESSED	BY THE FISH
977C	WAHOO (ONO) HEAD ON	BY THE FISH

	STRAND FOODS	
CODE	PRODUCTS	SIZE
1000C	SALMON SCOTTISH LOCH DUART 4-7 KG WHOLE DRESSED	EACH
1000A	SALMON SCOTTISH LOCH DUART FILLET PBI SK/ON	POUND
1000D	SALMON SCOTTISH LOCH DUART FILLET PBO SK/ON D-TRIM	POUND
1000AS	SALMON SCOTTISH LOCH DUART FILLET PBI SK/ON SCALED	POUND
1000ASB	SALMON SCOTTISH LOCH DUART FILLET SKINLESS PBO	POUND
1000B	SALMON SCOTTISH LOCH DUART FILLET PBO SK/ON	POUND
1000BS	SALMON SCOTTISH LOCH DUART FILLET PBO SK/ON SCALED	POUND
1000DS	SALMON SCOTTISH LOCH DUART FILLET PBO SK/ON D-TRIM SCALED	
857A	TROUT STEELHEAD FILLET LOCH ETIVE PBI C-TRIM	POUND
857AB	TROUT STEELHEAD FILLET LOCH ETIVE PBO C-TRIM	POUND
875AD	TROUT STEELHEAD FILLET LOCH ETIVE PBO D-TRIM SCALED	POUND
857C	TROUT STEELHEAD WHOLE LOCH ETIVE 4-6 KG	EACH
100A	TROUT STEELHEAD PORTION 6OZ BONLES SK/ ON LOCH ETIVE	POUND
257A	TROUT STEELHEAD PORTION 50Z BNLS SKLS LOCH ETIVE STRAIGHT CUT	POUND
804C	TROUT STEELHEAD WHOLE LOCH ETIVE 4-6 KG	EACH
857AS	TROUT STEELHEAD LOCH ETIVE FILLET PBI SK/ ON SCALED	POUND
857ASKLS	TROUT STEELHEAD LOCH ETIVE FILLET PBO SKINLESS	POUND
857CS	TROUT STEELHEAD LOCH ETIVE WHOLE DRESSED SCALED	EACH
914C	SNAPPER AMERICAN RED 2-5# HEAD ON DRESSED	BY THE FISH
916C	SNAPPER AMERICAN RED 4# + HEAD ON	BY THE FISH
917C	SNAPPER AMERICAN RED 1-2# HEAD ON DRESSED	BY THE FISH
977C	WAHOO (ONO) HEAD ON	BY THE FISH

TEAKOE TEA SUPPLY CO.		
CODE	PRODUCTS	SIZE
BT1002	POMEGRANATE ICED TEA	24/12OZ CS
BT1003	PINEAPPLE ICE TEA	24/12OZ CS
BT1004	PEAR ICED TEA	24/12OZ CS
BT1005	HALF & HALF ARNIE PALMER	24/12OZ CS

TEATULIA ORGANIC TEAS		
CODE	PRODUCTS	SIZE
TT564	TEATULIA BFAST UNWRAPD PYRAMID	50/CS
TT207	TEATULIA BLACK PYRAMID 50/CS	50/CS
TT563	TEATULIA BLACK UNWRAPD PYRAMID	50/CS
TT289	TEATULIA CHAMOMILE HERB	50/CS
TT583	TEATULIA CHAMOMILE HERB WRAPED	50/CS
TT573	TEATULIA CHAMOMILE UNRWAPD	50/CS
TT283	TEATULIA EARL GREY CANISTER	6/CS
TT565	TEATULIA EARL GREY UNWRAPD	50/CS
TT222	TEATULIA EARL GREY WRAPPED	50/CS
TT580	TEATULIA EARL GREY WRAPPED BAG	50/CS
TT202	TEATULIA GINGER GREEN PYRAMID	50/CS
TT566	TEATULIA GINGER GREEN UNWRAPD	50/CS
TT568	TEATULIA GREEN UNWRAPD PYRAMID	50/CS
TT212	TEATULIA GREEN WRAPD PYRAMID	50/CS
TT588	TEATULIA ICED BLACK TEA	24/1.5 OZ
TT257	TEATULIA LEMONGRASS HERB	50/CS
TT572	TEATULIA MASALA CHAI UNWRAPD	50/CS
TT570	TEATULIA NEEM NECTAR UNWRAPD	50/CS
TT252	TEATULIA PEPPERMINT HERBAL	50/CS
TT576	TEATULIA PEPPERMINT HERB UNWRAPD	50/CS
TT574	TEATULIA ROOIBOS PYRAMID 50/CS	50/CS
TT002	TEATULIA RTD BLACK SODA 12/12	24/CS
TT003	TEATULIA RTD GREEN SODA 12/12	24/CS
TT001	TEATULIA RTD LEMONGRASS SODA	24/CS
TT000	TEATULIA RTD MINT SODA 12/12	24/CS

THE REAL DILL		
CODE	PRODUCTS	SIZE
5411	COCKTAIL SAUCE 12/9 OZ/CS	12/9OZ
5410	COCKTAIL SAUCE 6/64 OZ/CS	6/64OZ
5409	PICKLE BRINE 12/16 OZ/CS	12/16OZ
5404	REAL DILL BLOODY MIX 12/32 OZ	12/32OZ
5408	REAL DILL BLOODY MIX 4/1GAL CS	4/1GAL
5403	REAL DILL BLOODY MIX 6/64 OZ	6/64OZ
5402	REAL DILL CARAWAY GARLIC DILL	12/32OZ
5412	REAL DILL CLASSIC DILL 2 GAL	2GAL
5401	REAL DILL HABANERO HORSERADISH	12/32OZ
5400	REAL DILL JALAPENO HONEY DILL	12/32OZ
5407	REAL DILL SPICY CARRIBBEAN	12/16OZ
5406	REAL DILL SWEET MOLASSES CHIP	12/16OZ
5405	REAL DILL THAI CHILI GINGER	12/16OZ
5414	BLOODY MARY RIM SALT	14/2.50Z CS
5413	GREEN CHILI HOT SAUCE	12/16OZ CS

THE SANTA BARBARA SMOKEHOUSE		
CODE	PRODUCTS	SIZE
368FZ	SMOKED SALMON GRAVELAX 2.5-3#	2.5 - 3#
370	SALMON SMOKED HOT CAMBRIDGE HOUSE ROPE HUNG 40Z	EACH
371	SALMON SMOKED HOT CAMBRIDGE HOUSE SK/ON	3#
372	SALMON SMOKED BALMORAL PRE SLICED 3# SCOTTISH CURE	3#
373	SALMON SMOKED CAMBRIDGE ROYAL PRE SLICED	3#
374	SALMON SMOKED MILD CAMBRIDGE HOUSE SK/OFF	3#
368	SALMON SMOKED HOT SMOKE CAMBRIDGE HOUSE SK/ON	3#
371FZ	SALMON SMOKED HOT SMOKE CAMBRIDGE HOUSE SK/ON FROZEN	3#
372ASC	SALMON SMOKED BALMORAL PRE SLICED ASC CERT.	3#
372FZ	SALMON SMOKED BALMORAL PRE SLICED SCOTTICH CURE FROZEN	3#
372RT	SALMON SMOKED BALMORAL 40Z RETAIL PACK	12/4OZ
380	SALMON SMOKED OAK ROASTED 60Z PORTIONS CAMBRIDGE HOUSE	2PER CASE
381	SALMON SMOKED OAK ROASTED PEPPER 60Z CAMBRIDGE HOUSE	2PER CASE
386	SALMON SMOKED HONEY CAMBRIDGE HOUSE	2 PER CASE

THE SPICE GUY		
CODE	PRODUCTS	SIZE
8269	BACON RUB OUTRAGEOUS 5#/EA	5#
8264	BACON RUB PEPPERED 5#/EA	5#
8265	BACON RUB SPICED 5#/EA	5#
8268	BACON RUB SWEET 5#/EA	5#
8250	BBQ DRY RUB SEASONING	5#
8258	BEEF SEASONING BLEND 5#/EA	5#
8256	BRATWURST SEASONING 5#	5#
8257	BREAKFAST SAUSAGE SEASONING	5#
8249	CAJUN BOIL SEASONING 5#	5#
8255	CHORIZO SEASONING 5#/EA	5#
8263	FISH SEASONING BLEND 5#/CS	5#
8246	GARLIC MEDLEY 5#	5#
8240	HIMALAYAN SEA SALT 1#	1#
8254	HOT ITALIAN SAUSAGE SEASONING	5#
8261	LAMB SEASONING BLEND 5#/EA	5#
8247	LEMON PEPPER 5# LFM ONLY	5#
8251	MILD ITALIAN SAUSAGE SEASONING	5#
8242	NUTMEG WHOLE 1#	1#
8244	PICKLING SPICE 15# BOX	15# PAIL
8245	PIMENT D'ESPELLETE 6 OZ PKG	6OZ
8259	PORK SEASONING BLEND 5#/EA	5#
8260	POULTRY SEASONING BLEND 5#/EA	5#
8239	RAS AL HANOUT 16 OZ	1#
8248	RIB ROAST SEASONING 5#	5#
8262	SHRIMP SEASONING BLEND 5#/EA	5#
8243	SHRIMP/CRAB BOIL 17# BOX	17# PAIL
8241	VANILLA BEAN 10 CT	10CT
8202	CURING SALT 16 OZ	16OZ
8238	HATCH CHILI POWDER 104 OZ	104OZ
8192	SPICE GUY CARIBBEAN HERB 22 OZ	22OZ
8233	SPICE GUY HOT GARLIC 12/4 OZ	12/4OZ
8196	SPICE GUY HOT GARLIC 28 OZ	28OZ
8235	SPICE GUY ISLAND CHIPOTLE	12/4OZ
8194	SPICE GUY ISLAND CHIPOTLE RUB	28OZ
8213	SPICE GUY JERKY SEASONING 180Z	18OZ
8197	SPICE GUY KOREAN RED RUB 18 OZ	18OZ
8231	SPICE GUY KOREAN RUB 12/40Z CS	12/4OZ
8195	SPICE GUY SEASIDE SEASONING	32OZ
8232	SPICE GUY SWEET HABANERO	12/4OZ
8193	SPICE GUY SWEET HABANERO 28 OZ	28OZ
8199	SPICE GUY TACO SEASONING 20 OZ	20OZ
8234	SPICE GUY TORCH CITRUS 12/4 OZ	12/4OZ
8198	SPICE GUY TORCHED CITRUS 14 OZ	14OZ
8237	TANDOORI RUB 16 OZ	16OZ
8236	XANTHAN GUM 28 OZ	28OZ

THE TOWN DOCK		
CODE	PRODUCTS	SIZE
165C	SQUID REFRESHED CLEANED T&T	10#
6301	SQUID 4-60Z STEAK IQF	6/5#
6306	SQUID 4-6IN CLEANED T&T	10/2.5#
6309	SQUID 80Z PORTION RING & TENT	10#
6311	PACU RIBS IQF	15#
6320	SQUID 3-5 INCH IMPERIAL TUBE ONLY	4/2.5#
6326	SQUID RING TODARODES IMPERIAL	4/2.5#
6333	SQUID 5-8 INCH CLEANED T&T LOLIGO IMPERIAL	10/2.5#
6335	SQUID RINGS 5/8TH INCH	10/2.5#
6338	SQUID RINGS 5/8TH INCH CUT IMPERIAL	10/2.5#
6342	SQUID RINGS & TENTACLES LOLIGO PEALEI	10/2.5#
6396	SQUID 5-8 IN CLEANED TUBES IMPERIAL LOLIGI PEALEI	10/2.5#

TRUE NORTH SEAFOOD COMPANY		
CODE	PRODUCTS	SIZE
869C	ATLANTIC SALMON HEAD ON DRESSED BAY OF FUNDY	BY THE FISH
604E	HALIBUT 10-20# H&G MSC CERTIFIED	BY THE FISH
609E	HALIBUT 20-40# HEADLESS DRESSED	BY THE FISH

TWIN TAILS SEAFOOD		
CODE	PRODUCTS	SIZE
495	CRAB MEAT LUMP BOSS	12/1# CS
520	CRAB MEAT LUMP BOSS	12/80Z CS
521	CRAB MEAT SPECIAL BOSS	12/8OZ CS
522	CRAB MEAT CLAW	12/80Z CS

VERLASSO		
CODE	PRODUCTS	SIZE
852A	SALMON VERLASSO FILLET 2-4# D-TRIM	POUND
852AS	SALMON VERLASSO FILLET 2-4# D-TRIM SKINLESS	POUND
852C	SALMON VERLASSO 8-16# WHOLE HD/ON DRESSED	EACH

VIKENCO		
CODE	PRODUCTS	SIZE
7276	NORWEGIAN SALMON FILLET FROZEN 4-6#	33# CS
879A	NORWEGIAN SALMON FILLET FRESH 43-5#	BY THE LB
896C	NORWEGIAN SALMON FRESH HD/ON 4-8KG	BY THE FISH
899C	NORWEGIAN SALMON FRESH HD/ON 5-8KG	BY THE FISH

WESTMORLAND FISHERIES, INC.		
CODE	PRODUCTS	SIZE
1265	CANADIAN LOBSTER TAILS 5-60Z	10# CS
1266	LOBSTER BODIES RAW	25# CS
1267	CANADIAN LOBSTER TAILS 6-70Z	10# CS
1271	CANADIAN LOBSTER TAILS 2-30Z	10# CS
1273	CANADIAN LOBSTER TAILS 3-40Z	10# CS
1275	CANADIAN LOBSTER TAILS 4-50Z	10# CS
1276	CANADIAN LOBSTER TAILS 8-100Z	10# CS
1277	CANADIAN LOBSTER TAILS 16-200Z	10# CS
1278	CANADIAN LOBSTER TAILS 40Z	10# CS
1279	CANADIAN LOBSTER TAILS 7-80Z	10# CS
1284	CANADIAN LOBSTER TAILS 20-24OZ	10# CS
1285	CANADIAN LOBSTER TAILS 14-16OZ	10# CS
1654	LOBSTER MEAT MINCED	8/5# CS
1655	LOBSTER MEAT CKL 30% BLEND	6/2# CS
1658	LOBSTER MEAT CLAW & KNUCKLE	6/2# CS
2050	CRAB CLUSTER OPILIO 5/8OZ	30# CS
2059	CRAB CLUSTER OPILIO 8/UP	30# CS

WIXTER MARKET		
CODE	PRODUCTS	SIZE
8041	CLAMS NATURAL	15/4 OZ/CS
8054	COD IN OIL W/GARLIC	25/4.4 OZ
8050	MACKEREL PATE	24/2.64 OZ/CS
8046	MUSSELS IN ESCABECHE	24/3.88OZ
8045	RAZOR CLAM IN BRINE	24/4.05 OZ
8051	SARDINE	24/2.64 OZ/CS
8040	SMALL MACKEREL IN OIL	25/4.04OZ
8043	SMALL SARDINES IN OIL	24/4.05OZ
8055	SMKD SARDINE IN EVOO	25/3.17OZ
8049	SPICED CALAMARI IN RAGOUT	25/4.23 OZ
8048	SPICED SMALL SARDINES	25/4.4OZ
8052	SPICED TUNA PATE	24/2.64 OZ/CS
8042	SQUID IN INK	24/4.05 OZ/CS
8047	TROUT IN PICKLED SAUCE	25/3.17
8053	TUNA PATE	24/2.64 OZ/CS
8044	URCHIN ROE IN BRINE	24/3.17 OZ
2059	CRAB CLUSTER OPILIO 8/UP	30# CS

WOODSMOKE PROVISIONS		
CODE	PRODUCTS	SIZE
321FZ	SALMON SMOKED BLUE LABEL	2# CS

