

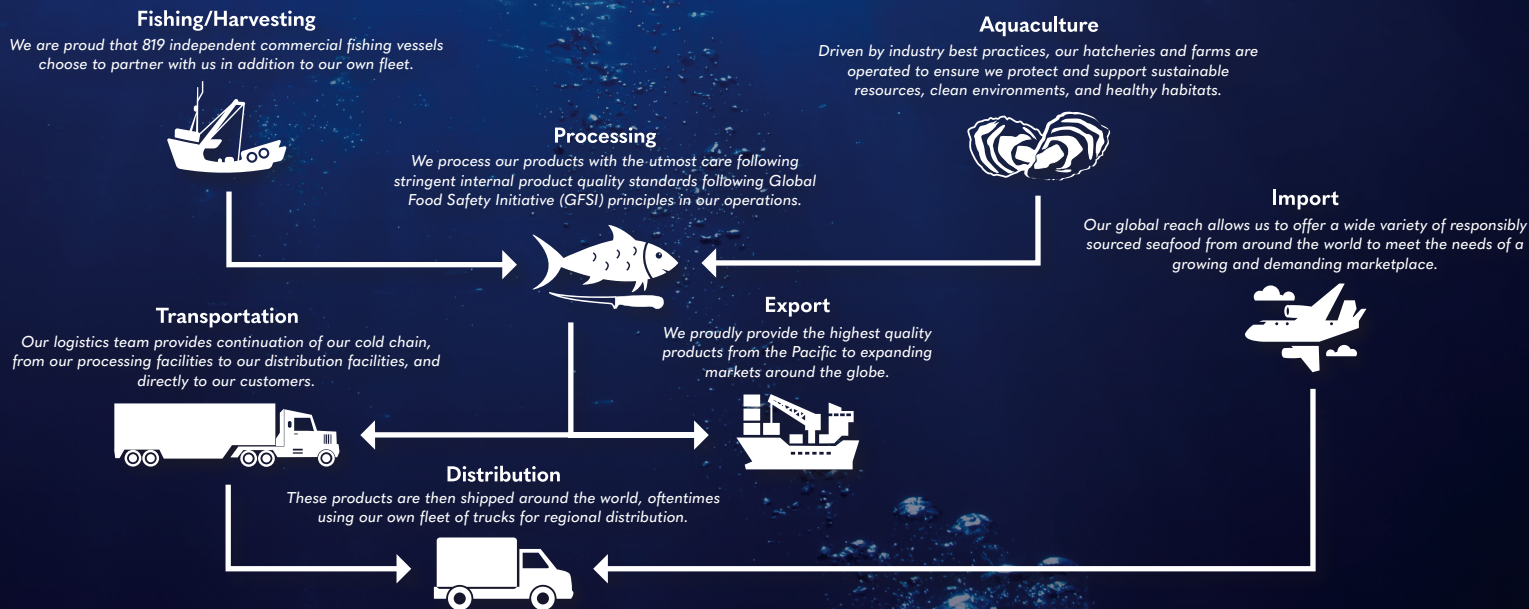
PacificSeafood®

PARTNERING WITH PACIFIC SEAFOOD

Feeding the world the healthiest protein on the planet since 1941

YOU CAN RELY ON US!

We know a reliable supply chain is paramount to your success and with Pacific Seafood you can trust that we will reliably deliver your order, every time with our vertically integrated, fully traceable supply chain.



Serving the ocean since 1941®

CENTER OF THE PLATE PROTEIN EXPERTS

With a specialty in ALL proteins our team members are your consultants to help with retail planning/menu ideas/substitutions/suggestions/seasonal availability. Our objective is to satisfy your needs, profitability. While our history is in seafood, you can expect that same level of quality from our other meats including American Wagyu Beef and the only dry age room in the state of Washington.



SEAFOOD

POULTRY

BEEF

PORK

THE FRESHEST MEAT AND SEAFOOD

Freshness is a key purchase factor for consumers, and you can't get any fresher than Pacific Seafood's direct from the source products. Our frozen products are done so at peak freshness, often on the boat at sea and within 24 hours of the catch.



THE SUSTAINABLE CHOICE

Pacific Seafood is proud to have one of the largest selections of sustainable species available and we are committed to ensuring our stocks stay healthy well into the future.

PROUDLY OFFERING THE FIRST AND ONLY
BAP FOUR-STAR OYSTERS IN THE WORLD!

23

MSC
Certified
Facilities

3

BAP
Certified
Facilities

3

ASC
Certified
Farms

45

MSC
Certified
Wild-Caught
Species

2

BAP
Certified
Farmed
Species

3

ASC
Certified
Species

VALUE ADDED CAPABILITIES

Pacific Seafood's in-house product development team uses market research to drive our extensive value-added program that includes case ready items.

BREADED, BATTERED, DIPS/SPREADS, SKIN PACKS,
AND CUSTOM REQUESTS!



QUALITY YOU CAN TRUST



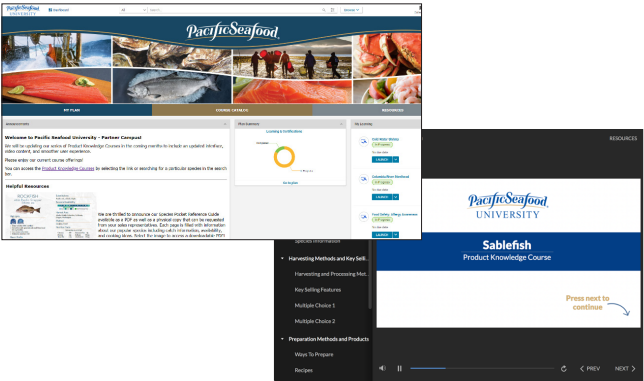
Our quality assurance team's top priority is ensuring that our products, and the environment in which they are processed, are free from any pathogens, as well as verifying products meet our high, industry leading, quality standards. If we wouldn't serve it to our own families, we won't deliver it to you.

- Sterile facilities that are swabbed 193 times per week
- 28 short weight tests per month
- Quarterly DNA Testing
- SQF and BRC certified facilities

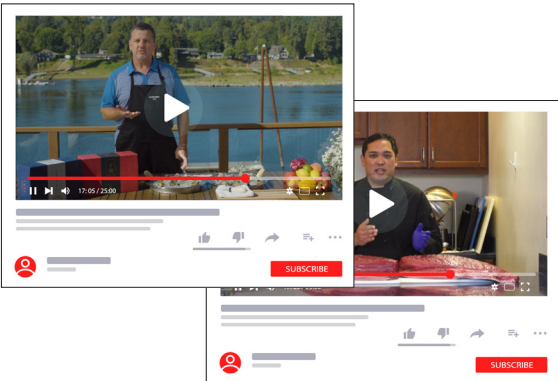


CUSTOMER EDUCATION SERIES

Through the Pacific Seafood Partner Campus, you have access to numerous online and in-person training programs along with reference guides. This includes our renowned Certified Seafood Professional program which deepens your employees' understanding of the seafood industry including processing, cold storage, packaging/labeling, and aquaculture, through hands on experiences.



PACIFIC SEAFOOD UNIVERSITY



TRAINING VIDEOS

OUR LOCATIONS SERVING YOU



THE POWER BEHIND THE PACIFIC SEAFOOD BRAND

We are committed to making your business a success through a robust marketing campaign that includes a full packaging refresh, POS materials, digital assets, recipes, and merchandising support. As the Official Meat and Seafood Provider of the Pac-12 Conference, we can provide exclusive opportunities for in store/restaurant or digital promotions especially around football and basketball seasons.

PacificSeafood



**OFFICIAL MEAT
& SEAFOOD
PROVIDER
OF THE PAC-12 CONFERENCE**



16797 SE 130th Ave | P.O. Box 97 | Clackamas, OR 97015

phone 503-905-4500 | fax 503-905-4200

www.pacificseafood.com | [/pacificseafood](https://www.facebook.com/pacificseafood) [@pacificseafood](https://www.instagram.com/pacificseafood) [@pacificseafood](https://www.tiktok.com/@pacificseafood)