

# PREMIUM FISH PIECES

— PREMIUM SPECIES. SMART ECONOMICS. ENDLESS APPLICATIONS. —

Every week, we hand-cut hundreds of premium seafood portions for catering and foodservice customers. That process naturally creates valuable bi-product: pristine fish pieces perfectly suited for a wide range of commercial kitchen applications.



COD



AMERICAN RED SNAPPER



HALIBUT



WILD STRIPED BASS

## WHY OPERATORS BUY THEM



### 100% YIELD

Fully usable product with no trim loss.



### PREMIUM RAW MATERIAL

Generated from hand-cut premium fillets processed for high-end foodservice programs.



### FROZEN AT PEAK QUALITY

Vacuum packed and frozen in pristine condition to lock in freshness.



### EXCELLENT ECONOMICS

Access premium species at highly competitive costs.



### INVENTORY FLEXIBILITY

Frozen format reduces spoilage and supports fluctuating demand.



### VERSATILE APPLICATIONS

Ideal for ceviche, tacos, bowls, skewers, seafood salads, pasta, soups, stews.



## SUPPORTS WHOLE FISH UTILIZATION

A smarter, more sustainable approach that reduces waste and maximizes value from every fish we process.

CHECK WITH YOUR SALES REP FOR AVAILABILITY.

## AVAILABLE SPECIES



COD  
COD1999-PK



AMERICAN RED SNAPPER  
RED3999-PK



HALIBUT  
HAL1999-PK



LANE SNAPPER  
SNA3999-PK



SALMON  
SAL3999-PK



WILD STRIPED BASS  
SBW1999-PK



TILEFISH  
TIL1999-PK



SWORDFISH  
SWO1999-PK



### PERFECT FOR A WIDE RANGE OF APPLICATIONS

- CEVICHE
- FISH TACOS
- BOWLS
- SKEWERS
- SEAFOOD SALADS
- PASTA
- SOUPS & STEWS



LP SEAFOOD & SPECIALTY

PREMIUM SEAFOOD.  
EXPERTLY HANDLED.  
CONSISTENTLY DELIVERED.

VACUUM PACKED  
1 LB PACKS | FROZEN