



OUR SEAFOOD CAPABILITIES

Our unwavering mission is to provide quality products, resulting in an experience that is nothing less than Superior.



OUR FACILITY

We have the expertise to create a wide range of retail packaged items and custom hand-cut fish for our diverse clientele. With two dedicated fish processing rooms, our skilled team has the necessary space and tools to handle fish efficiently. Our services include value-added choices like portioning, marinating, and stuffing fish products. Both processing rooms are SQF certified and FDA approved, ensuring top-notch quality. By utilizing the **Redzone** workforce solution, we have enhanced our production data and departmental connectivity for improved efficiency. Our facilities strictly follow sanitary and safety protocols to provide a safe and optimal working environment for our employees and products.

TRANSPORTATION & DISTRIBUTION

- Our fleet is made up of 27 trucks (17 straight, 10 tractors and 12 trailers)
- Distribution Center Delivery
- Direct Store Delivery (DSD)
- Established partnerships with multiple Midwest distribution centers

PRODUCTION EQUIPMENT

- FTC Sweden pin bone remover with vacuum
- Individually Quick Frozen (IQF) cabinet
- Marelec Portioner
- Vemag HP12E (portions our stuffing for value-added items; is capable of up to 60 portions per minute)
- XtraVac chamber machines
- 2 - 150 lb ribbon mixers (for stuffings used in our value-added items)

PACKAGING EQUIPMENT

- VC999 RS Series rollstock with multiple dielines
- VC999-10k skin pack and thermoform machine
- RS Cyro Ultrafreeze (a high-speed freeze tunnel)
- BandAll Velocity High-Speed Bander for labeling

OUR CERTIFICATIONS & AFFILIATIONS



PRODUCTS

- Fin fish portions and fillets
- Specialty fish
- Atlantic salmon burgers
- Sockeye salmon burgers
- Value Added seafood products
- Freeze to Thaw program
- USDA certified for processing Catfish

FREEZE TO THAW PROGRAM

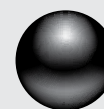
Expand your fresh fish offerings with Superior Select's innovative Freeze to Thaw Program. Superior Foods only uses high-quality, sustainable seafood in our production. Once our seafood is processed and packaged at our SQF facility, it is immediately frozen. It can remain frozen for several months, extending its shelf life. Once the store is ready to display the product in a cooler, the case-to-cooler process is simple. The thawing process takes less than 12 hours to complete and the product can be thawed in the display cooler. Once the product is completely thawed, a convenient, preprinted calendar is on the back of the label for marking and tracking the "use or freeze by" dates.

Benefits:

- Allows stores to expand their fresh fish offerings and introduce new species
- No cross contamination
- Net weight, case-ready packages
- Better inventory control and increased shelf life

SPECIALTY FISH CUTTING ROOM

Our Specialty Cutting room gives us the space to process ocean species such as tuna, mahi mahi, and grouper safely. Separate from our primary processing room, this specialty room gives us the ability to properly segregate species that have higher histamine levels, ensuring safety and providing quality products to our customers. In addition, this room allows our highly skilled fish cutters to portion and custom pack to our customer's exact specs.



BLACK PEARL SEAFOODS®

Black Pearl brand has been one of the most recognized and trusted names for many years in the seafood industry. Their one-of-a-kind products, like Scottish Atlantic Salmon, are synonymous with premium seafood. Superior Foods is now the proud exclusive provider of Black Pearl Seafoods. We are excited about this opportunity to continue the legacy and expand the product offerings of the distinguished brand known as Black Pearl.

