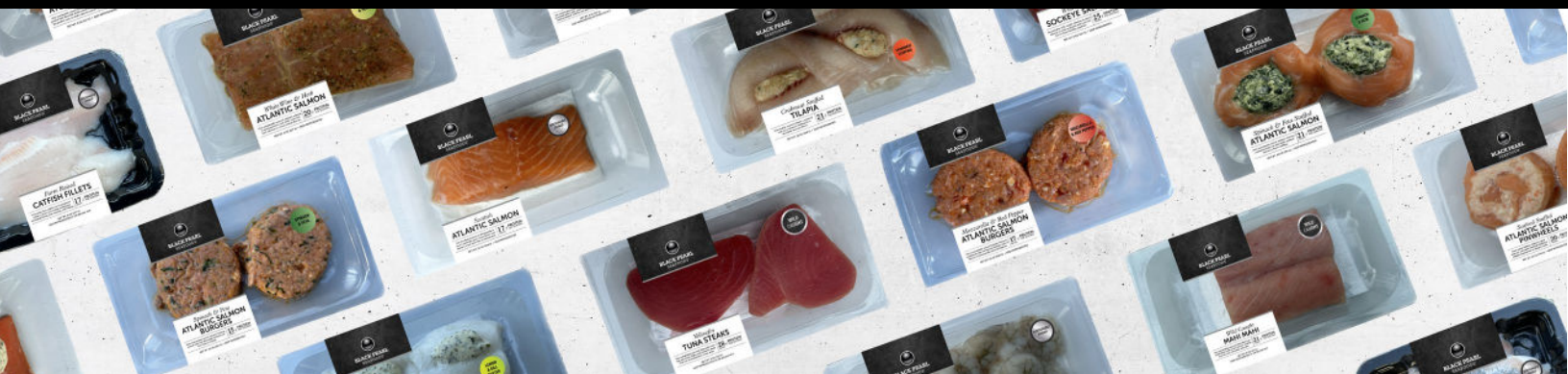




BLACK PEARL SEAFOODS®
PREMIUM QUALITY. EXCEPTIONAL TASTE.



Black Pearl Seafoods

FREEZE-TO-THAW PROCESS

Expand your fresh fish offerings with Black Pearl Seafoods' 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 certified facility, it is immediately frozen. It can remain frozen for several months, extending the shelf life. Once your store is ready to display the product in a cooler, the case-to-cooler process is simple and takes less than 12 hours to complete. The product can even be thawed directly in the display cooler.



10K Packaging

- 10K oxygen permeable film allows customers to clearly see the product
- Safer from cross-contamination
- Odorless products
- Easier to work with
- Reduces mealtime cleaning

New Branding

- Sleek minimal look makes products stand out on shelves
- Distinct sticker coordination
- QR codes that link customers to additional product information, cooking instructions, and recipes



4243 Broadmoor Ave. SE, Grand Rapids, MI 49512 | www.SuperiorFoods.co | 616.698.7700