

# PASSIONATE ABOUT SEAFOOD COMMITTED TO EXCELLENCE

Norpac Fisheries Export is leading the industry with electronic traceability, compliance with high standards of Food Safety, and our commitment to high quality products. We have dedicated ourselves to lead the industry regarding social and environmental responsibility. We have taken the lead by establishing industry leading Fishery Improvement Projects that have set high standards and produce change that positively impacts seafood sustainability. Operating an end to end logistics chain that is fully transparent ensures that quality, food safety and responsible practices are integral in all our products. From the fishing vessel to your customer, our commitment to excellence delivers the quality, value and integrity you demand.

# A CULTURE OF INNOVATION

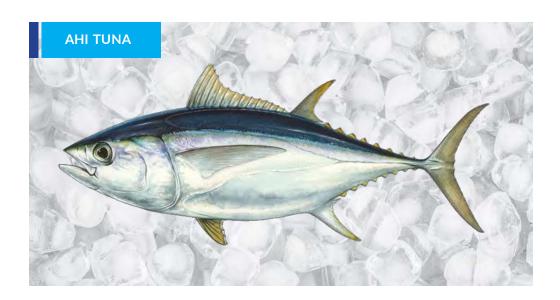
Innovation is the driving force that motivates us to develop better products and practices, always pushing for higher quality and reduced costs.

As industry leaders in sustainability, we pursue environmental outcomes at every turn.

From our business model to our packaging to the materials we reuse and recycle, we strive to integrate environmentally efficient practices while delivering great value to our clients.

# CONTENTS 🔢 AHI TUNA 10 BILL FISH **OPEN OCEAN** SNAPPERS **28** FROM DOWN UNDER **33** AQUACULTURED **38** FRESH PORTIONS 47 FROZEN 61 VALUE ADDED **76** SMOKED FISH





# Bigeye Tuna

Thunnus obesus

#### **Country of Origin:**

- Hawaii (USA)
- Marshall Islands (RMI)
- Philippines

#### **⊗** Rating:

- Hawaii Seafood Watch **Good Alternative**
- Marshall Islands Marine Stewardship Council certified sustainable MSC-F-31440
- Philippines Seafood Watch **Good Alternative**

#### ਹ Gear:

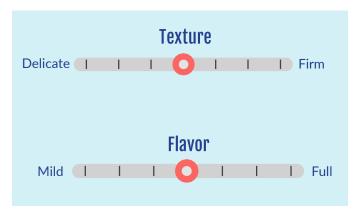
• Circle Hook Longline

#### **Sustainability:**

- All 100% responsibly caught and electronically traceable ahi tuna.
- First Industry led Comprehensive Ahi Tuna Fishery Improvement Project (FIP).
- MSC Certified Sustainable.

#### **Best Cooking Methods:**

- Bake
- Sushi & other raw applications Broil
- Fry
- Grill
- Sauté/Sear





#### Cut & Trim:

- Loin Full Cut, Tail Squared
- Blood Out, Skin Off, Boneless

### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.



# **Yellowfin Tuna**

Thunnus albacares

#### **Country of Origin:**

- Hawaii (USA)
- Marshall Islands (RMI)
- Philippines

### **⊘** Rating:

- Hawaii Seafood Watch **Good Alternative**
- Marshall Islands Marine Stewardship Council certified sustainable MSC-F-31440
- Philippines Seafood Watch **Good Alternative**

#### ਹ Gear:

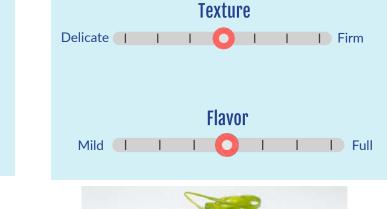
• Circle Hook Longline

#### **Sustainability:**

- All 100% responsibly caught and electronically traceable ahi tuna.
- First Industry led Comprehensive Ahi Tuna Fishery Improvement Project (FIP).
- MSC Certified Sustainable.

### $\bigcirc$ Best Cooking Methods:

- Bake
- Sushi & other raw applications Broil
- Fry
- Grill
- Sauté/Sear





#### Cut & Trim:

- Loin Full Cut, Tail Squared
- Blood Out, Skin Off, Boneless

#### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

•Store at 34° F for up to 7 days.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.



## Tombo (Albacore) THUNNUS ALALUNGA

#### **Q** Country of Origin:

• Hawaii (USA)

#### **⊘** Rating:

Hawaii - MBA Yellow Indicator

#### បី Gear:

• Circle Hook Longline

#### **Sustainability:**

• The albacore tuna from the Hawaiian Islands are rated by the Monterey Bay Aquarium's Seafood Watch as "Good Alternative" according to their spotlight indicator system.

#### **Best Cooking Methods:**

- Bake
- Sushi & other raw applications
- Broil
- Fry
- Grill
- Sauté/Sear





## Cut & Trim:

- Loin Full Cut, Tail Squared
- •Blood Out, Skin Off, Boneless

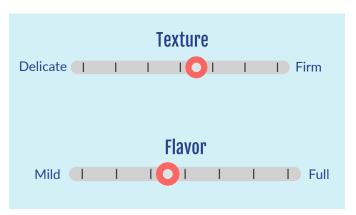
# Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



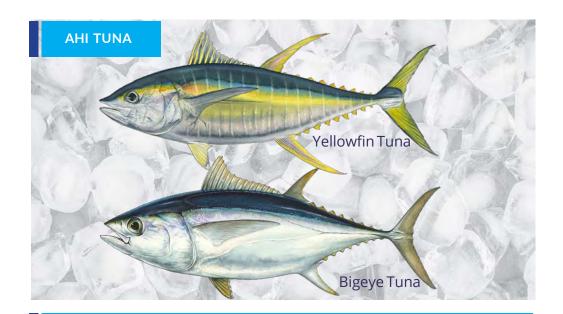
## Shelf Life:

• Store at 34° F for up to 7 days.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Sashimi Strips, AHI

Thunnus albacares / Thunnus obesus

#### **Q** Country of Origin:

- Hawaii (USA)
- Marshall Islands (RMI)
- Philippines

### **⊘** Rating:

Tel: (808) 842-3474

- Hawaii Seafood Watch **Good Alternative**
- Marshall Islands Marine Stewardship First Industry led Comprehensive Council certified sustainable MSC-F-31440

Fax: (808) 842-3475

• Philippines - Seafood Watch **Good Alternative** 

#### J Gear:

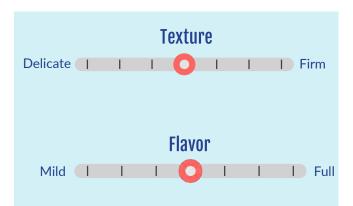
• Circle Hook Longline

#### **Sustainability:**

- All 100% responsibly caught and electronically traceable ahi tuna.
- Ahi Tuna Fishery Improvement Project (FIP).
- MSC Certified Sustainable.

#### **Best Cooking Methods:**

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear





#### Cut & Trim:

- Sashimi strip 2 X 2 X 8
- Blood Out, Skin Off, Boneless

#### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.



# **Yellowfin Tuna (Color Stabilized)**

Thunnus albacares

#### **Q** Country of Origin:

• Marshall Islands (RMI)

#### **⊘** Rating:

 Marshall Islands – Marine Stewardship Council certified sustainable MSC-F-31440

#### J Gear:

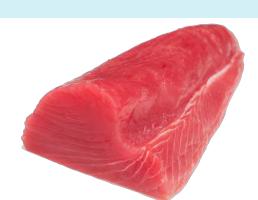
• Circle Hook Longline

#### Sustainability:

- All 100% responsibly caught and electronically traceable ahi tuna.
- First Industry led Comprehensive Ahi Tuna Fishery Improvement Project (FIP).
- MSC Certified Sustainable.

#### **Solution** Best Cooking Methods:

- Bake
- Sushi & other raw applications Broil
- Fry
- Grill
- Sauté/Sear



#### Cut & Trim:

- Loin Full Cut, Tail Squared
- •Blood Out, Skin Off, Boneless

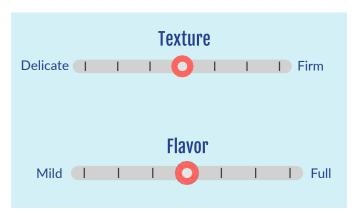
# Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.







- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.





# Mahimahi (Dolphinfish) CORYPHAENA HIPPURUS

#### **Country of Origin:**

- Hawaii (USA)
- Marshall Islands (RMI)
- Fiji

#### **⊘** Rating:

 Hawaii - MBA Yellow Indicator (Long Line Caught Tuna)

#### <u>ប Gear:</u>

- Circle Hook Long Line
- Circle Hook Trolling

#### **Sustainability:**

 The Mahimahi from the Hawaiian Islands are rated by the Monterey Bay Aquarium's Seafood Watch as "Good Alternative" according to their spotlight indicator system.

#### **Best Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear



#### Cut & Trim:

- Skin off
- boneless

# S (SS)

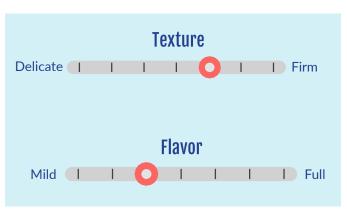
#### **Shipping:**

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Monchong (Sickle Pomfret) TARACTICHTHY'S STEINDACHNERI

#### **Q** Country of Origin:

• Hawaii (USA)

#### **⊘**Rating:

 Hawaii - MBA Yellow Indicator (Long Line Caught Tuna)

#### J Gear:

- Circle Hook Long Line
- Circle Hook Trolling

#### **Sustainability:**

 The Monchong from the Hawaiian Islands are rated by the Monterey Bay Aquarium's Seafood Watch as "Good Alternative" according to their spotlight indicator system.

#### **Part Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam



# 27

### Cut & Trim:

- Skin off, boneless
- Belly trimmed

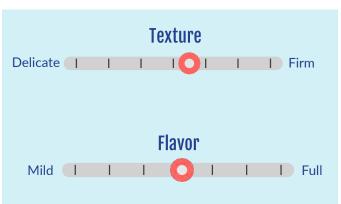
# Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.







- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.



# Opah (Moonfish) LAMPRIS GUTTATUS

### **Q** Country of Origin:

- Hawaii (USA)
- Marshall Islands (RMI)

#### **⊘** Rating:

- Hawaii MBA Yellow Indicator
- RMI- FIP

#### ប់ Gear:

• Circle Hook Long Line

#### Sustainability:

• The Marshall Island FIP was launched by Norpac Fisheries Export in 2011. This Comprehensive FIP is highly rated by Sustainable Fisheries Partnership and Fisheryprogress.org

#### **Part Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam



### Cut & Trim:

- Skin off, boneless
- Blood Out

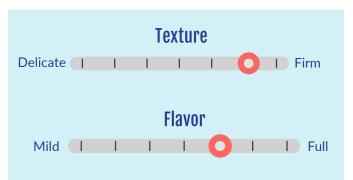
#### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

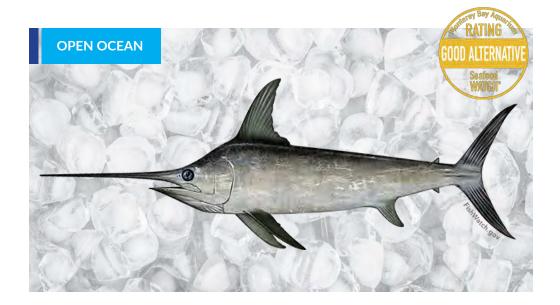
• Store at 34° F for up to 7 days.







- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.



### **Shutome (Swordfish)** XIPHIAS GLADIUS

### **Q** Country of Origin:

• Hawaii (USA)

#### **⊘** Rating:

Hawaii - MBA Yellow Indicator

#### **Sustainability:**

• MBA's Seafood Watch gives this Hawaiian Shutome a "Good Alternative" rating, meaning there are some concerns with how it is caught or with the health of its habitat due to other human impacts. • Responsibly harvested in the Central Western Pacific from the Norpac led RMI Longline Tuna FIP, RMI Shutome is an incidental-catch market fish. Only using fully-traceable fishers with verified vessel monitoring systems (VMS), they are handled under CASS Credible FIP management guidelines. No aggregating-device catching methods are used in order to minimize untargeted by-catch.

ਹ Gear:

• Circle Hook Long Line

#### **Page 1** Best Cooking Methods:

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam



### Cut & Trim:

- Loin cut to customer specifications
- Nape Trimmed, Belly Removed

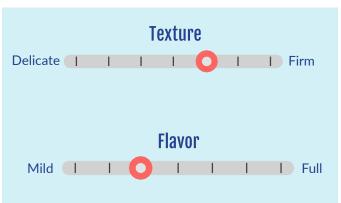
# Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### **Shelf Life:**

• Store at 34° F for up to 7 days.







### Packaging:

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.

Honolulu Office 1535 Colburn St, Honolulu, HI, 96817 Tel: (808) 842-3474 Fax: (808) 842-3475



# Wahoo (Ono) ACANTHOCYBIUM SOLANRI

#### **Ountry of Origin:**

- Hawaii (USA)
- Marshall Islands (RMI)

#### **⊘** Rating:

• Hawaii - MBA Yellow Indicator

#### J Gear:

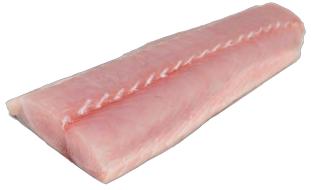
- Circle Hook Long Line
- Circle Hook Trolling

#### **E** Sustainability:

• The Wahoo (Ono) from the Hawaiian Islands are rated by the Monterey Bay Aquarium's Seafood Watch as "Good Alternative" according to their spotlight indicator system.

#### **Page 1** Best Cooking Methods:

- Bake
- Broil
- Grill
- Sauté/Sear



# Cut & Trim:

- Fillet, skin on
- •Blood Out, Skin Off, Boneless

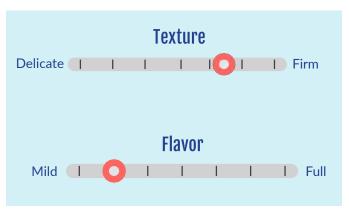
## Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.







- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.



# Walu (Escolar)

Lepidocybium flavobrunneum

#### **Q** Country of Origin:

• USA (Hawaii)

#### **⊘** Certification:

N/A

#### U Method:

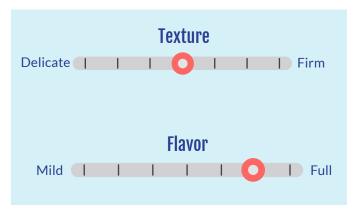
• Longline with Circle Hooks

#### **Sustainability:**

Incidental catch within a Tuna Fishery Improvement Project.

#### **Part Cooking Methods:**

- Broil
- Suitable for sushi & other raw applications.
- FryGrill
- Sauté
- Bake
- Smoke





# (A)

### Cut & Trim:

• Fillets cut with skin on or skin off.

## Shipping:

- Air freight or truck.
- UPS, Fed Ex, to airport Distribution Center Direct delivery (DCD) to restaurant or store.



#### **Shelf Life:**

- Fillet Store at 40°F or less for up to 5 days.
- G&G Store at 40°F or less for up to 8 days.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.





## **Ehu (Short-Tail Red Snapper)** ETELIS CARBUNCULUS

#### • Country of Origin:

• Indonesia (Area 714 & 573) USA (Hawaii)

#### **⊘**Rating:

• Indonesia - FIP

#### ් Gear:

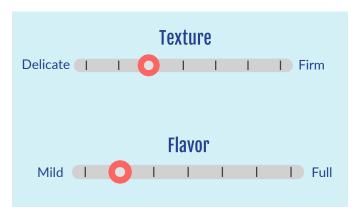
• Deep-slope Handline

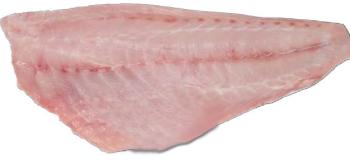
#### **E** Sustainability:

• Full end to end electronic traceability provided by Insite Solutions and vessel GPS tracking provided by Spot Tracker, ensuring full transparency.

#### **Part Cooking Methods:**

- Broil
- Fry
- Grill
- Sauté
- Bake
- Steam





#### Cut & Trim:

- Gilled & Gutted Skin on, scaled
- Fillet Tail squared, belly lightly trimmed

# Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Goldband Snapper PRISTIPOMOIDES MULTIDENS

#### **Q** Country of Origin:

• Indonesia (Area 714 & 573)

#### **⊘**Rating:

• Indonesia - FIP

#### <u>ប Gear:</u>

• Deep-slope Handline

#### **Sustainability:**

 Full end to end electronic traceability provided by Insite Solutions and vessel GPS tracking provided by Spot Tracker, ensuring full transparency.

#### **Part Cooking Methods:**

- Broil
- Fry
- Grill
- Sauté
- Bake
- Steam



### Cut & Trim:

- Gilled & Gutted Skin on, scaled
- Fillet Tail squared, belly lightly trimmed

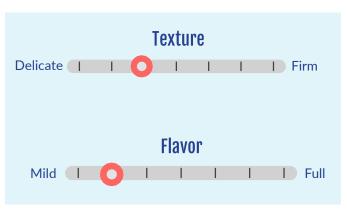
# Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



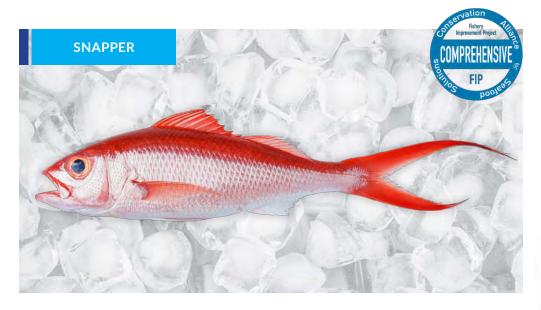
#### Shelf Life:

• Store at 34° F for up to 7 days.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Onaga (Long-Tail Red Snapper) ETELIS CORUSCANS

#### **Q** Country of Origin:

- Indonesia (Area 714 & 573)
- USA (Hawaii)

#### **⊘**Rating:

• Indonesia - FIP

#### J Gear:

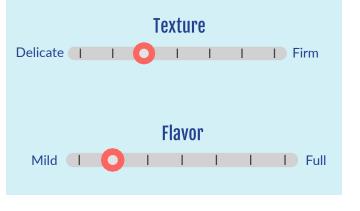
• Deep-slope Handline

#### **Sustainability:**

 Full end to end electronic traceability provided by Insite Solutions and vessel GPS tracking provided by Spot Tracker, ensuring full transparency.

#### **Part Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam





# 20

### Cut & Trim:

- Gilled & Gutted Skin on, scaled
- Fillet Tail squared, belly lightly trimmed

# St CL

#### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Opakapaka (Pink Snapper) PRISTIPOMOIDES FILAMENTOSUS

#### **Q** Country of Origin:

- Indonesia (Area 714 & 573)
- USA (Hawaii)

#### **⊘**Rating:

• Indonesia - FIP

#### J Gear:

• Deep-slope Handline

#### **Sustainability:**

 Full end to end electronic traceability provided by Insite Solutions and vessel GPS tracking provided by Spot Tracker, ensuring full transparency.

#### **Q** Best Cooking Methods:

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam



# 27

### Cut & Trim:

- Gilled & Gutted Skin on, scaled
- Fillet Tail squared, belly lightly trimmed

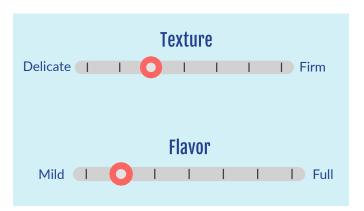
## Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Uku (Gray Snapper) LUTJANUS GRISEUS

#### **Q** Country of Origin:

- Indonesia (Area 714 & 573)
- Hawaii

#### **⊘**Rating:

• Indonesia - FIP

#### J Gear:

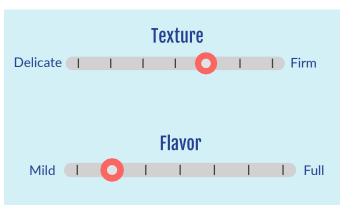
• Deep-slope Handline

#### **Sustainability:**

 Norpac standards for harvesting snappers focus on optimal age / maturity based upon length frequency data to prevent recruitment overfishing.

#### **Part Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam





# (2P)

#### Cut & Trim:

- Gilled & Gutted Skin on, scaled
- Fillet Tail squared, belly lightly trimmed

# (L)

### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

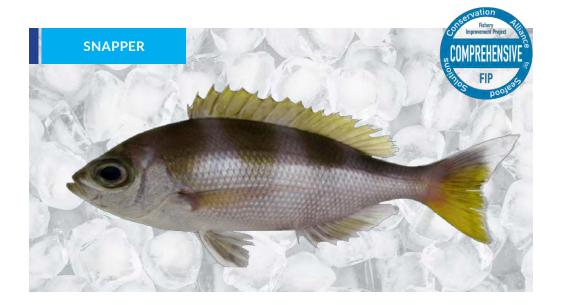
• Store at 34° F for up to 7 days.



### **Packaging:**

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.

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# Saddleback Snapper PARACAESIO KUSAKARII

#### **Q** Country of Origin:

• Indonesia (Area 714 & 573)

#### **⊘**Rating:

• Indonesia - FIP

#### J Gear:

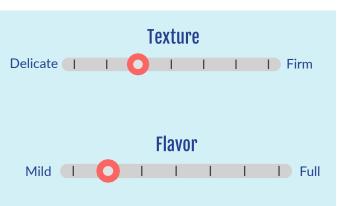
• Deep-slope Handline

#### **Sustainability:**

 Norpac standards for harvesting snappers focus on optimal age / maturity based upon length frequency data to prevent recruitment overfishing.

#### **Part Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam





# (AP)

### Cut & Trim:

- Fillet Skin off
- Tail squared, belly lightly trimmed

## Shipping:

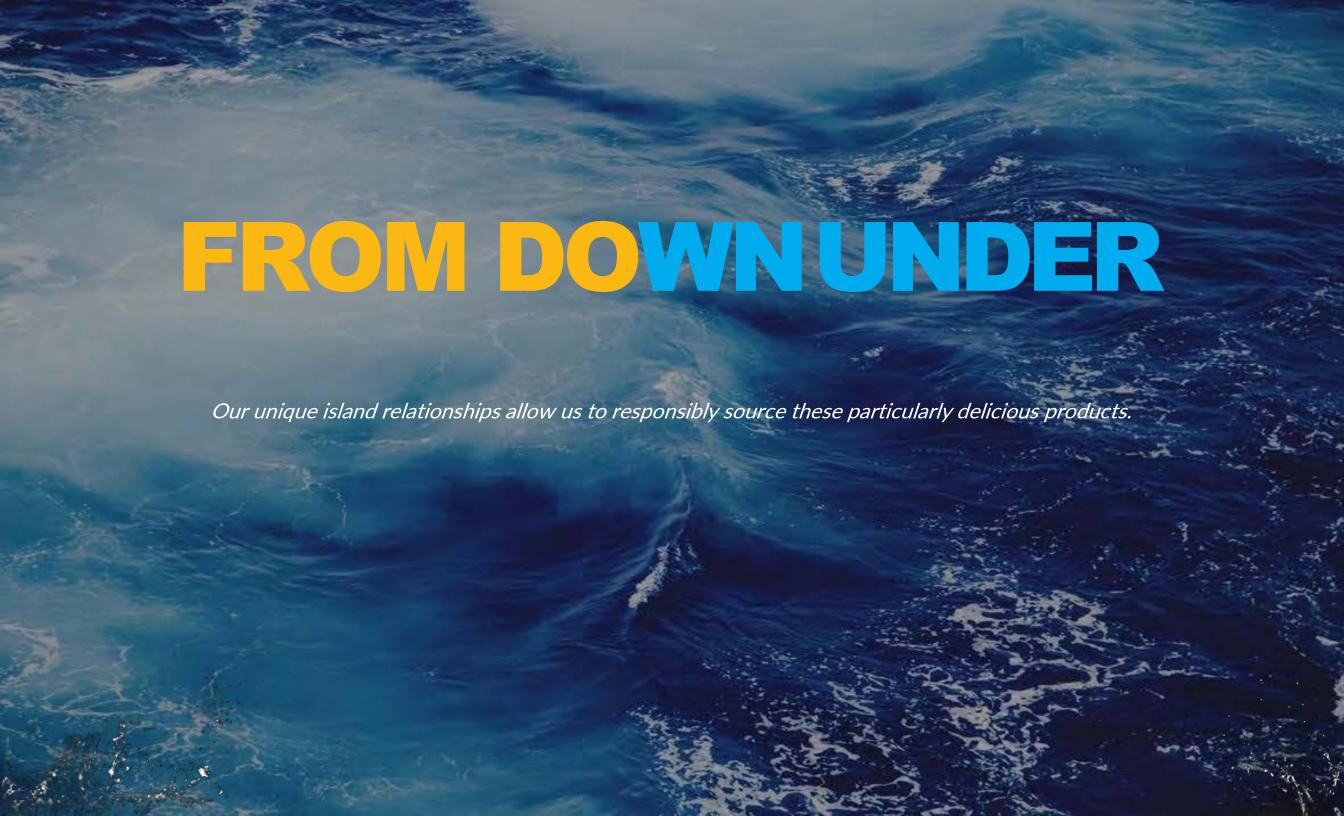
- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.





### Barramundi LATES CALCARIFER

#### • Country of Origin:

Australia

#### **⊘**Rating:

• Best Aquaculture Practices

#### J Gear:

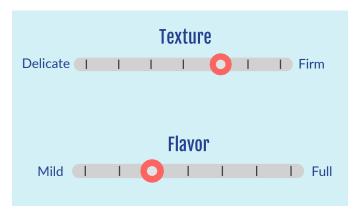
Farm Raised

#### **E** Sustainability:

• The Humpty Doo Barramundi are raised in a farm in Darwin, Australia. This unique location of the farm provides natural habitat to the fish. We are committed to exceed the legal and commercial requirements for our clients. This is witnessed and certified by both Best Aquaculture Practices and the Australian Sustainably Farmed Barramundi Certification Program.

#### **Page 1** Best Cooking Methods:

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam





#### Cut & Trim:

- Gilled & Gutted Skin on, scaled
- Fillet Tail squared, belly lightly trimmed

#### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.



#### **Packaging:**

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.

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# Pink Ling (Kingklip) GENYPTERUS CAPENSIS

### **Q** Country of Origin:

New Zealand

#### J Gear:

• Bottom Long Line

#### **⊘** Rating:

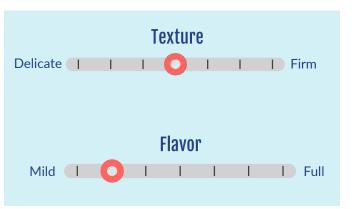
Marine Stewardship Council

#### **E** Sustainability:

New Zealand's Ling fisheries is among the first major fisheries in the world to be certified sustainable by the Marine Stewardship Council (MSC). The MSC is the gold-star in certification labels rewarding sustainable seafood practices. New Zealand's southern blue whiting fisheries were the first major whitefish fisheries in the world to be certified sustainable by the MSC. Ling is among this and is MSC certified. Being a bottom dweller, more than 90% of New Zealand's seabed has never been touched by trawlers, while 30% is protected by law from trawling. 17 areas within the New Zealand EEZ are closed to bottom trawling since April 2007. These areas, known as benthic protection areas, protect at least 10% of each of the different seabed habitat types found within New Zealand waters.

#### **Best Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear
- Steam







#### Cut & Trim:

- Fillet, skin on
- Nape Trimmed, Belly Removed

# (L)

#### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### **Shelf Life:**

• Store at 34° F for up to 7 days.



#### Packaging:

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.

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Fax: (808) 842-3475

Tel: (808) 842-3474



# SeaBass(Hapuka) POLYPRION OXYGENEIOS

#### **Q** Country of Origin:

New Zealand

#### **⊘** Rating:

Best Choice - Green

#### **Sustainability:**

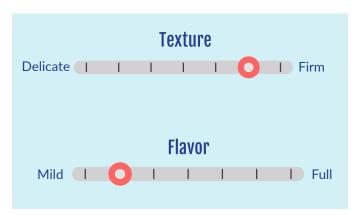
• New Zealand Sea Bass or "Hapuka" has a light pink to white flesh color with translucent overtones. New Zealand Sea Bass are most commonly found over or near rocky sea mounts to depths of 250 meters (820 ft). The Sea Bass is managed under the HTACC (Hapuka Total allowable commercial catch). Hapuka is caught off the eastern coast of the North Island, in the Cook Strait's, off Kaikoura and off the west coast of South Island.

J Gear:

• Longline

#### $\bigcirc$ Best Cooking Methods:

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam





#### Cut & Trim:

• Fillet - Skin on

### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.





## **Atlantic Salmon** SALMO SALAR

#### • Country of Origin:

• Chile

#### **⊘**Rating:

• Best Aquaculture Practices

#### J Gear:

Aquacultured

### **E** Sustainability:

 Hatchery-reared fingerlings grown to market size in closed (fully contained) net pens and fed a commercial formulated diet.

#### **Page 1** Best Cooking Methods:

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam





#### Cut & Trim:

• Fill et - Skin off, boneless

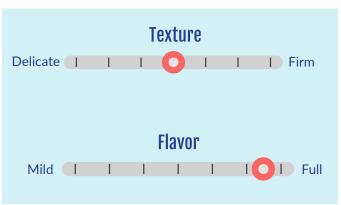
## Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.







- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Kanpachi

Seriola rivoliana

#### **Q** Country of Origin:

• USA (Hawaii)

#### **⊘** Rating:

 Good Alternative by Seafood Watch

#### U Method:

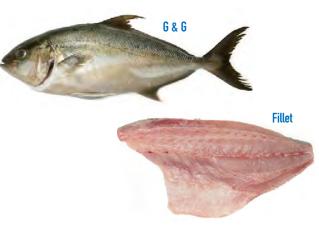
• Open Ocean Cage Culture

#### **Sustainability:**

Blue Ocean was founded in 2011 with the goal of continuing innovative research and leveraging scientific discoveries to advance commercial Kanpachi production. Cultured using sustainable aquaculture practices including captive propagated juveniles and open ocean cage culture using sustainable feed technology. Blue Ocean remains committed to advancing the cause of healthy, responsible, and sustainable aquaculture in the USA.

#### **Solution** Best Cooking Methods:

- BakeBroil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam



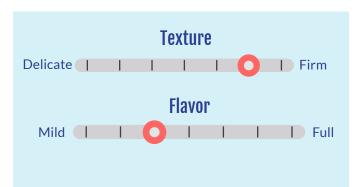
# ()P

### Cut & Trim:

- · Gilled and Gutted.
- Fillets cut with skin on, belly trimmed.

#### **Shelf Life:**

- Store at 40°F or less for up to 4 days upon delivery.
- Product will be delivered within 5 days of harvest.





### Shipping:

- Air freight or truck.
- Delivered to warehouse, restaurant or store.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Foil liner insulator & gel ice; protects the integrity of the product while improving food safety.



## **Kauai Shrimp (Pacific White Shrimp)** LITOPENAEUS VANNAMEI

#### • Country of Origin:

• Hawaii (USA)

#### **⊘**Rating:

Best Aquaculture Practices

#### J Gear:

• Saltwater Pond Systems

### **E** Sustainability:

 In-house breeding eliminates reliance on collection of wild adults for spawning. Thus eliminating trawling, while assuring continuous improvement. Seawater is drawn from deep wells and disposed of through percolation ponds; no water is drawn from or returned to the sea.

#### **Best Cooking Methods:**

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam





# Cut & Trim:

• Head on, shell on

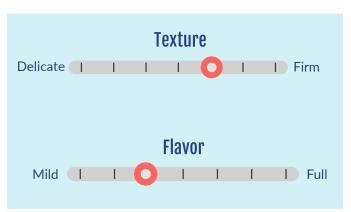
### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



### Shelf Life:

• Store at 34° F for up to 7 days.









- Bulk: Kauai Shrimp packed in 10 lb. bags
- Retail: Kauai Shrimp packed in 2 lb. & 5 lb. box



# **New Zealand King Salmon (Chinook)**

#### **Q** Country of Origin:

New Zealand

#### **⊘**Rating:

- MBA Green Indicator
- Best Aquaculture Practices

#### J Gear:

Farm Raised

#### **Sustainability:**

• Farm raised King Salmon originally raised from eggs acquired from the Sacramento river in California. New Zealand has some of the most exacting requirements around aquaculture, which is why only salmon genetically specific to the Pacific Ocean can be raised.

#### **Best Cooking Methods:**

- BakeBroil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam



# 2)

### Cut & Trim:

- Fillet skin on
- Nape Trimmed, Belly Removed

## Sh Sh

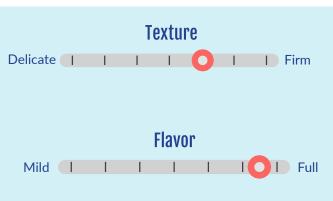
### Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



#### Shelf Life:

• Store at 34° F for up to 7 days.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.





# Ahi Tuna Sashimi Blocks THUNNUS OBESUS / THUNNUS ALBACARES

#### **Country of Origin:**

- Hawaii (USA)
- Marshall Islands (RMI)
- Philippines

### **⊘** Rating:

- Hawaii Seafood Watch Good Alternative
- Marshall Islands Marine Stewardship Council certified sustainable MSC-F-31440
- Philippines Seafood Watch **Good Alternative**

#### J Gear:

• Circle Hook Longline

#### **Sustainability:**

- All 100% responsibly caught and electronically traceable ahi tuna.
- First Industry led Comprehensive Ahi Tuna Fishery Improvement Project (FIP).
- MSC Certified Sustainable.

#### **Best Cooking Methods:**

- Sauté/Sear
- Sushi & other raw applications



#### Cut & Trim:

- Sashimi block 2 X 2 X 6.
- Dark meat removed, skin off, boneless.

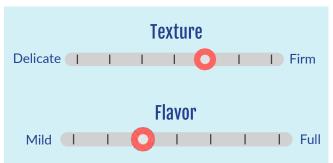
#### Shipping:

• Expedited airfreight delivery from Hawaii direct to door.



#### **Shelf Life:**

• Store at 34° F. Best within 5 days of receipt.







#### Packaging:

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.

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# **Ahi Tuna Poke Cubes** THUNNUS OBESUS / THUNNUS ALBACARES

#### • Country of Origin:

- Hawaii (USA)
- Marshall Islands (RMI)
- Philippines

### **⊘** Rating:

- Hawaii Seafood Watch Good Alternative
- Marshall Islands Marine Stewardship Council certified sustainable MSC-F-31440
- Philippines Seafood Watch **Good Alternative**

#### J Gear:

• Circle Hook Longline

#### **Sustainability:**

- All 100% responsibly caught and electronically traceable ahi tuna.
- First Industry led Comprehensive Ahi Tuna Fishery Improvement Project (FIP).
- MSC Certified Sustainable.

#### **Best Cooking Methods:**

- Sauté/Sear
- · Poke & other raw applications





### Cut & Trim:

- · Hand cut from whole fresh loins.
- Approximately 3/4" x 3/4" (random shape cubes).
- Dark meat removed, skin off, boneless.

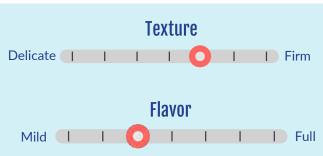
#### Shipping:

• Expedited airfreight delivery from Hawaii direct to door.



#### **Shelf Life:**

• Store at 34° F. Best within 5 days of receipt.







- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Ahi Tuna Steak THUNNUS OBESUS / THUNNUS ALBACARES

#### **Country of Origin:**

- Hawaii (USA)
- Marshall Islands (RMI)
- Philippines

### **⊘** Rating:

- Hawaii Seafood Watch **Good Alternative**
- Marshall Islands Marine Stewardship First Industry led Comprehensive Council certified sustainable MSC-F-31440
- Philippines Seafood Watch **Good Alternative**

#### ਹ Gear:

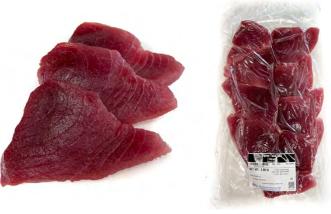
• Circle Hook Longline

#### **Sustainability:**

- All 100% responsibly caught and electronically traceable ahi tuna.
- Ahi Tuna Fishery Improvement Project (FIP).
- MSC Certified Sustainable.

#### $\bigcirc$ Best Cooking Methods:

- Sauté/Sear
- Sushi & other raw applications



#### Cut & Trim:

- Hand cut steaks.
- Dark meat removed, skin off, boneless.

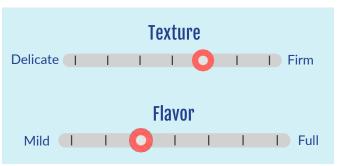
### Shipping:

• Expedited airfreight delivery from Hawaii direct to door.



#### Shelf Life:

• Store at 34° F. Best within 5 days of receipt.





#### **Packaging:**

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%
- Cushions the product, while ensuring temperature integrity.

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# **Atlantic Salmon Portions**

#### • Country of Origin:

- Chile
- Canada

#### **⊘**Rating:

• Best Aquaculture Practices

#### J Gear:

Aquacultured

### **E** Sustainability:

 Hatchery-reared fingerlings grown to market size in closed (fully contained) net pens and fed a commercial formulated diet.

#### **Page 1** Best Cooking Methods:

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam





### Cut & Trim:

• Fillet - Skin off, boneless

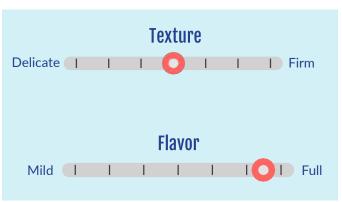
## Shipping:

• Expedited airfreight delivery from Hawaii direct to door.



### Shelf Life:

• Store at 34° F for up to 7 days.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Mahi-mahi Portions CORYPHAENA HIPPURUS

# **Q** Country of Origin:

- Hawaii (USA)
- Marshall Islands (RMI)
- Fiji

# **⊘** Rating:

• Hawaii - Seafood Watch Good Alternative

# <u>ប Gear:</u>

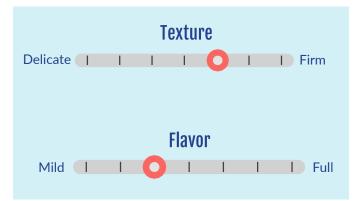
• Circle Hook Long Line

# **E** Sustainability:

 The Mahimahi from the Hawaiian Islands are rated by the Monterey Bay Aquarium's Seafood Watch as "Good Alternative" according to their spotlight indicator system.

# **Pest Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear





# (2P)

# Cut & Trim:

- Skin off
- Boneless

# Shipping:

• Expedited airfreight delivery from Hawaii direct to door.



# Shelf Life:

• Store at 34° F. Best within 5 days of receipt.



- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Opah (Moonfish) LAMPRIS GUTTATUS

# **Q** Country of Origin:

- Hawaii (USA)
- Marshall Islands (RMI)

# **⊘** Rating:

• Hawaii - Seafood Watch Good Alternative

# ប់ Gear:

• Circle Hook Long Line

# **Sustainability:**

• Opah is an incidental catch to the tuna and swordfish targeted fishery. Current opinion is that Opah are not threatened by current fishing pressure or practices.

# **Best Cooking Methods:**

- Bake
- Broil
- Fry
- Grill
- Sauté/Sear



# Cut & Trim:

- Skin off, boneless
- Blood Out

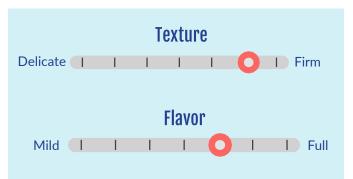
# Shipping:

• Expedited airfreight delivery from Hawaii direct to door.



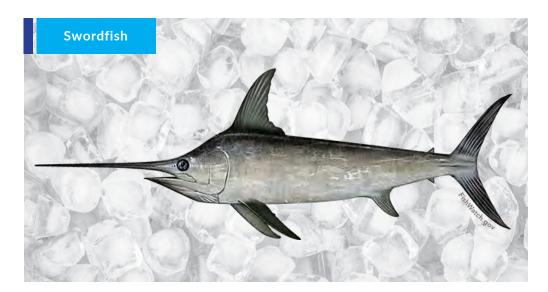
# Shelf Life:

• Store at 34° F. Best within 5 days of receipt.





- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Swordfish (Shutome) Steaks

XIPHIAS GLADIUS

# **Q** Country of Origin:

• Hawaii (USA)

# J Gear:

• Long Line (Circle Hook)

# **Sustainability:**

MBA's Seafood Watch gives this Hawaiian Shutome a "Good Alternative" rating, meaning there are some concerns with how it is caught or with the health of its habitat due to other human impacts. • Responsibly harvested in the Central Western Pacific from the Norpac led RMI Longline Tuna FIP, RMI Shutome is an incidental-catch market fish. Only using fully-traceable fishers with verified vessel monitoring systems (VMS), they are handled under CASS Credible FIP management guidelines. No aggregating-device catching methods are used in order to minimize untargeted by-catch.

# **Best Cooking Methods:**

- Broil
- Fry
- Grill
- Sauté
- Smoke

- Sushi & other raw applications.



# Cut & Trim:

- Steak (approx. 6 oz.)
- Blood Out, Skin Off, Boneless

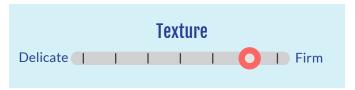
# Shipping:

• Expedited airfreight delivery from Hawaii direct to door.

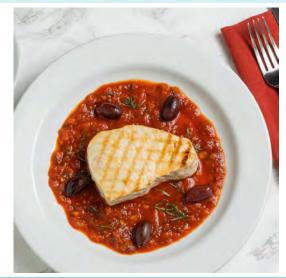


# **Shelf Life:**

• Store at 34° F. Best within 5 days of receipt.







- Oxygen permeable, individual vacuum packs with absorbent pads.
- Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# **Ono (Wahoo) Portions** ACANTHOCYBIUM SOLANRI

# **Ountry of Origin:**

- Hawaii (USA)
- Marshall Islands (RMI)

# **⊘** Rating:

• Hawaii - Seafood Watch Good Alternative

# J Gear:

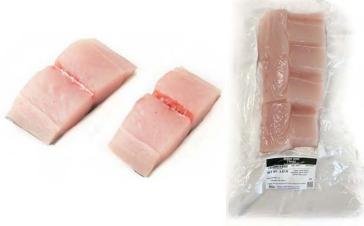
• Circle Hook Long Line

# **E** Sustainability:

• The Wahoo (Ono) from the Hawaiian Islands are rated by the Monterey Bay Aquarium's Seafood Watch as "Good Alternative" according to their spotlight indicator system.

# **Page 1** Best Cooking Methods:

- Bake
- Broil
- Grill
- Sauté/Sear





# Cut & Trim:

- Hand cut portions
- •Blood Out, Skin Off, Boneless



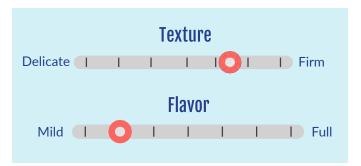
# Shipping:

• Expedited airfreight delivery from Hawaii direct to door.



# Shelf Life:

• Store at 34° F. Best within 5 days of receipt.





# Packaging:

- Oxygen permeable, individual vacuum packs with absorbent pads.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.

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# Albacore Cubes



# **Information**

**Country of Origin:** Cook Islands

#### **Kit includes:**

✓ Albacore tuna (Thunnus alalunga) poke cubes – 16 oz. (1 lb.)



#### **Instructions for Preparation:**

- 1. Defrost ahi poke cubes completely (under refrigeration).
- 2. Remove tuna (poke) cubes from the bag (drain liquid).
- 3. Best served with your choice of sauce and vegetables.

#### Ingredients:

Tuna (CO-treated for color retention/ Natural minus frozen)

#### Storage:

- o Poke can be maintained refrigerated (≤38 °F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38°F) in the self-service seafood case for an additional day, following the day of production.
- o Product is to be destroyed following the second day after mixing.

# **Nutrition Facts**

Serving Size, uncooked 4 oz. (113g)

Amount perserving	
Calories 120	Calories from Fat 5
	% Daily Value*
Total Fat 3g	1%
Saturated Fat 0.5g	0%
Trans Fat Og	
Cholesterol 40mg	15%
Sodium 680mg	2%
Total Carbohydrate 2	g 0%
Dietary fiber 1g	0%
Sugar Og	
Protein 24g	• Vitamin C 2%

Iron 0%

\* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calories needs.

Vitamin A 2%

Calcium 0%

	Calories:	2,000	2,500
Total fat	less than	65g	80g
Saturated Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 ● Carbohydrates 4 ● Protein 4

# Yellowfin Tuna Cubes





# **Information**

Country of Origin: RMI FSM

# CERTIFIED SUSTAINABLE SEAFOOD

#### **Kit includes:**

✓ ahi (yellowfin) tuna (*Thunnus albacares*) poke cubes – 16 oz. (1 lb.)

#### **Instructions for Preparation:**

- 1. Defrost ahi poke cubes completely (under refrigeration). 2. Remove tuna (poke) cubes from the bag (drain liquid).
- 3. Best served with your choice of sauce and vegetables.

#### Ingredients:

Tuna (CO-treated for color retention/ Natural minus frozen)

#### Storage:

- o Poke can be maintained refrigerated (≤38 °F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38 °F) in the self-service seafood case for an additional day, following the day of production.
- o Product is to be destroyed following the second day after mixing.

# **Nutrition Facts**

Serving Size, uncooked 4 oz. (113g)

Amount perserving	
Calories 120	Calories from Fat 5
	% Daily Value*
Total Fat 3g	1%
Saturated Fat 0.5	ig 0%
Trans Fat Og	
Cholesterol 40mg	15%
Sodium 680mg	2%
Total Carbohydrate	2g 0%
Dietary fiber 1g	0%
Sugar Og	
Protein 24g	55%
	Vitamin C 2%

Iron 0%

\* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calories needs.

Vitamin A 2%

Calcium 0%

	Calories:	2,000	2,500
Total fat	less than	65g	80g
Saturated Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 ● Carbohydrates 4 ● Protein 4

# Yellowfin Tuna Minced



# **Information**

Country of Origin: RMI **FSM** 

#### Kit includes:

✓ ahi (yellowfin) tuna (*Thunnus albacares*) poke cubes – 16 oz. (1 lb.)

#### **Instructions for Preparation:**

- 1. Defrost ahi poke cubes completely (under refrigeration). 2. Remove tuna (poke) cubes from the bag (drain liquid).
- 3. Best served with your choice of sauce and vegetables.



Tuna (CO-treated for color retention/ Natural minus frozen)

## Storage:

- o Poke can be maintained refrigerated (≤38 °F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38 °F) in the self-service seafood case for an additional day, following the day of production.
- o Product is to be destroyed following the second day after mixing.



# **Nutrition Facts**

Serving Size, uncooked 4 oz. (113g)

Amount perserving	
Calories 120	Calories from Fat 5
	% Daily Value*
Total Fat 3g	1%
Saturated Fat 0.	.5g 0%
Trans Fat Og	
Cholesterol 40mg	15%
Sodium 680mg	2%
Total Carbohydrate	<b>e</b> 2g 0%
Dietary fiber 1g	0%
Sugar Og	
Protein 24g	55%
	• Vitamin C 2%

Iron 0%

\* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calories needs.

Vitamin A 2%

Calcium 0%

	Calories:	2,000	2,500
Total fat	less than	65g	80g
Saturated Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g
Calories per gram:			

Fat 9 ● Carbohydrates 4 ● Protein 4



# Salmon Cubes SALMO SALAR





#### Honolulu Office 1535 Colburn St, Honolulu, HI, 96817 Tel:(808) 842-3474 Fav:(808) 842 Fax:(808)842-3475

# **Information**

#### **Country of Origin:**

Chile

#### **Kit includes:**

✓ Salmon poke cubes – 16 oz. (1 lb.)

#### **Instructions for Preparation:**

- 1. Defrost salmon poke cubes completely (under refrigeration).
- 2. Keep refrigerated after thawing.
- 3. Remove salmon poke cubes from the bag (drain liquid).
- 4. Best served with your choice of sauce and vegetables.

Ingredients: Atlantic Salmon (Salmosalar)

Sustainability Best Aquaculture Practices

#### Storage:

- Store frozen at -4°F (-20°C) until ready to defrost.
- o Poke can be maintained refrigerated (≤38°F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38 °F) in the self-service seafood case for an additional day, following the day of production.

Nutrition Fa	cts
5 servings per package	
Serving Size	3 oz. (85g)
Amount per serving	400
Calories	180
	% Daily Value*
Total Fat 11g	15%
Saturated Fat 2.5g	13%
Trans Fat Og	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 3g	
Cholesterol 45mg	16%
Sodium 50mg	2%
Total Carbohydrate Og	0%
Dietary Fiber Og	0%
Total Sugars Og	
includes Og Added Sugars	0%
Protein 17g	35%
Mitania B. 6.3	4.00
Vitamin D 9.3 mcg	47%
Calcium 10mg	1%
Iron 0.3mg	2%
Potassium 310mg	7%

nutrition advice.



# Ahi Saku Block-Frozen (Color Stabilized) Thunnus Albacares

# **Ountry of Origin:**

• Federated States of Micronesia Processed in Vietnam

# **⊘** Rating:

MSC™ Certified Sustainable

# J Method:

Longline with Circle Hooks

# **Sustainability:**

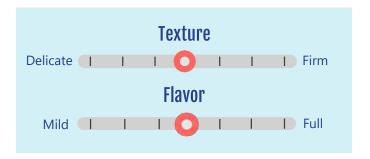
•The Norpac led fishery Improvement Project begun in 2011 has achieved its goal of becoming MSC Certified on November 8, 2018. This is the first Industry Led Tuna Fishery Improvement Project to complete the full process and achieve the MSC Certification as a Sustainable Tuna Fishery.

# Pest Cooking Methods:

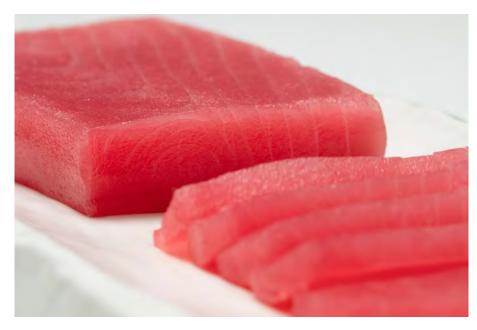
Bake

Broil

- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear







# Cut, Trim & Grade:

- Grade A or better
- Treated w/ tasteless smoke for color retention

# Shelf Life:

• 24 months from Production Date



# Packaging:

- Individually Vacuum
- Packed in 10lb Master Cartons.

# Shipping:

• Delivered West Coast Distribution Centers.



# Yellowfin Tuna-Steaks (Color Stabilized) Thunnus Albacares

# **Ountry of Origin:**

- Federated States of Micronesia Longline with Circle Hooks
- Processed in Vietnam

# **⊘** Rating:

• MSC™ Certified Sustainable

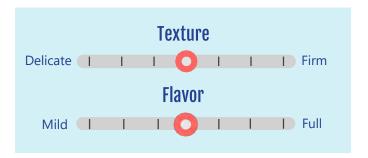
**Sustainability:** 

ರ Method:

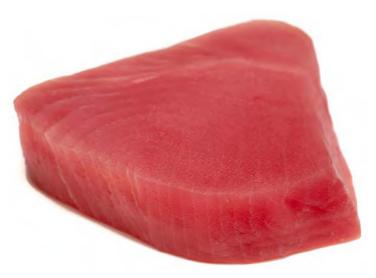
•The Norpac led fishery Improvement Project begun in 2011 has achieved its goal of becoming MSC Certified on November 8, 2018. This is the first Industry Led Tuna Fishery Improvement Project to complete the full process and achieve the MSC Certification as a Sustainable Tuna Fishery.

# **Sect Cooking Methods:**

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear









# Cut, Trim & Grade:

- Grade A or better
- Treated with tasteless smoke for color retention



# Shelf Life:

• 24 months from Production Date



# **Packaging:**

- Packed in 35 lb. master cases
- 2-4, 4-5, 6 and 8,10 oz sizes



# Shipping:

• Delivered West Coast Distribution Centers.



# **Kauai Shrimp (Pacific White Shrimp)** LITOPENAEUS VANNAMEI

# • Country of Origin:

• Hawaii (USA)

# **⊘**Rating:

Best Aquaculture Practices

# J Gear:

• Saltwater Pond Systems

# **E** Sustainability:

 In-house breeding eliminates reliance on collection of wild adults for spawning. Thus eliminating trawling, while assuring continuous improvement. Seawater is drawn from deep wells and disposed of through percolation ponds; no water is drawn from or returned to the sea.

# **Best Cooking Methods:**

- Bake Broil
- Sushi & other raw applications
- Fry
- Grill
- Sauté/Sear
- Steam





# Cut & Trim:

• Head on, shell on

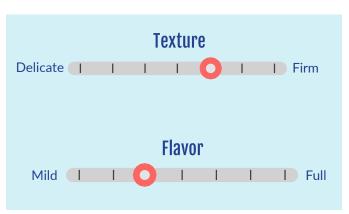
# Shipping:

- Commercial air or truck
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store



# Shelf Life:

• Store at -4°F (-20°C) for up to 24 months from production date.









- Bulk: Kauai Shrimp packed in 10 lb. bags
- Retail: Kauai Shrimp packed in 2 lb. & 5 lb. box



# **Goldband Snapper (Frozen)**

PRISTIPOMOIDES MULTIDENS

# **Q** Country of Origin:

• Indonesia (Area 714 & 573)

# **⊘**Rating:

• Indonesia - FIP

# J Gear:

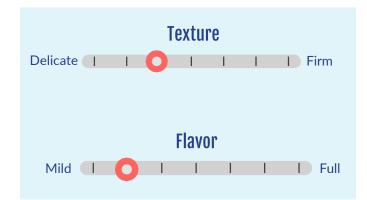
• Deep-slope Handline

# **Sustainability:**

 Full end to end electronic traceability provided by Insite Solutions and vessel GPS tracking provided by Spot Tracker, ensuring full transparency.

# **Dest Cooking Methods:**

- Bake
- Grill
- Broil
- Sauté
- Fry
- Steam





# Cut & Trim:

- 1-2 lb. fillets, skin on, boneless.
- Tail squared, belly lightly trimmed.

# Shipping:

- Commercial air or truck.
- UPS, FedEx, to airport, Distribution Centers, Direct delivery (DSD), Restaurant, or Store.



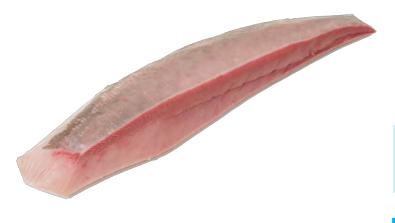
# Shelf Life:

• Store frozen for up to 24 months.



- Oxygen permeable, individual vacuum packs.
- Recyclable Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.

# Hamachi Loins (Color Stabilized)



# **Information**

**Contains**: Fish (Amberjack/Yellowtail) (Seriola quinqueradiata)

**Country of Origin:** Japan

**Process in Japan** 

Processed in Marshall Island

Keep Frozen at 00 F. or below



#### Premium Grade:

- -Farmed and Processed in Japan
- -Harvested only in winter at peak quality
- -Processed exclusively from live Hamachi

#### Defrosting Instructions:

o Open package, thaw under refrigeration immediately before use.

# Nutrition Facts Serving Size per container varies Serving Size, uncooked 4 oz. (113g)

361 Ving 3126, uncooked 4 02. (113g)

Amount perserving Calories	165
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	7%
Trans Fat Og	
Cholesterol 62mg	21%
Sodium 44mg	2%
Total Carbohydrate Og	0%
Dietary fiber Og	0%
Sugar Og	
Protein 26g	
Vitamin D 0mcg ●	Potassium 476mg
Calcium 26mg ●	Iron 1mg



# Black Cod (Sablefish)

Anoplopoma fimbria

# **Q** Country of Origin:

• Alaska (USA)

# **⊘** Rating:

• MSC - Certified

# J Gear:

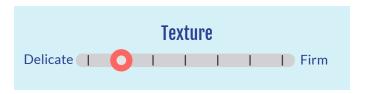
• Longline

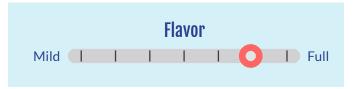
# **Sustainability:**

• Quotas are carefully allocated and enforced, with landings recorded electronically and logged directly with the government. Sablefish stocks were carefully managed even before MSC certification, and population levels are running at between 96 and 105 per cent of the size required to maximise sustainable yield.

# **Part Cooking Methods:**

- Bake
- Sauté
- Broil
- Smoke
- Fry
- Steam
- Grill





Fillet





# Cut & Trim:

- J-Cut, 5-7 lbs.
- Fillet, Skin ON (1.75-2.45 lb. Avg)

# Shipping:

- Commercial air or truck
- UPS, Fed Ex, to airport Distribution Center Direct delivery (DSD) to Restaurant or Store



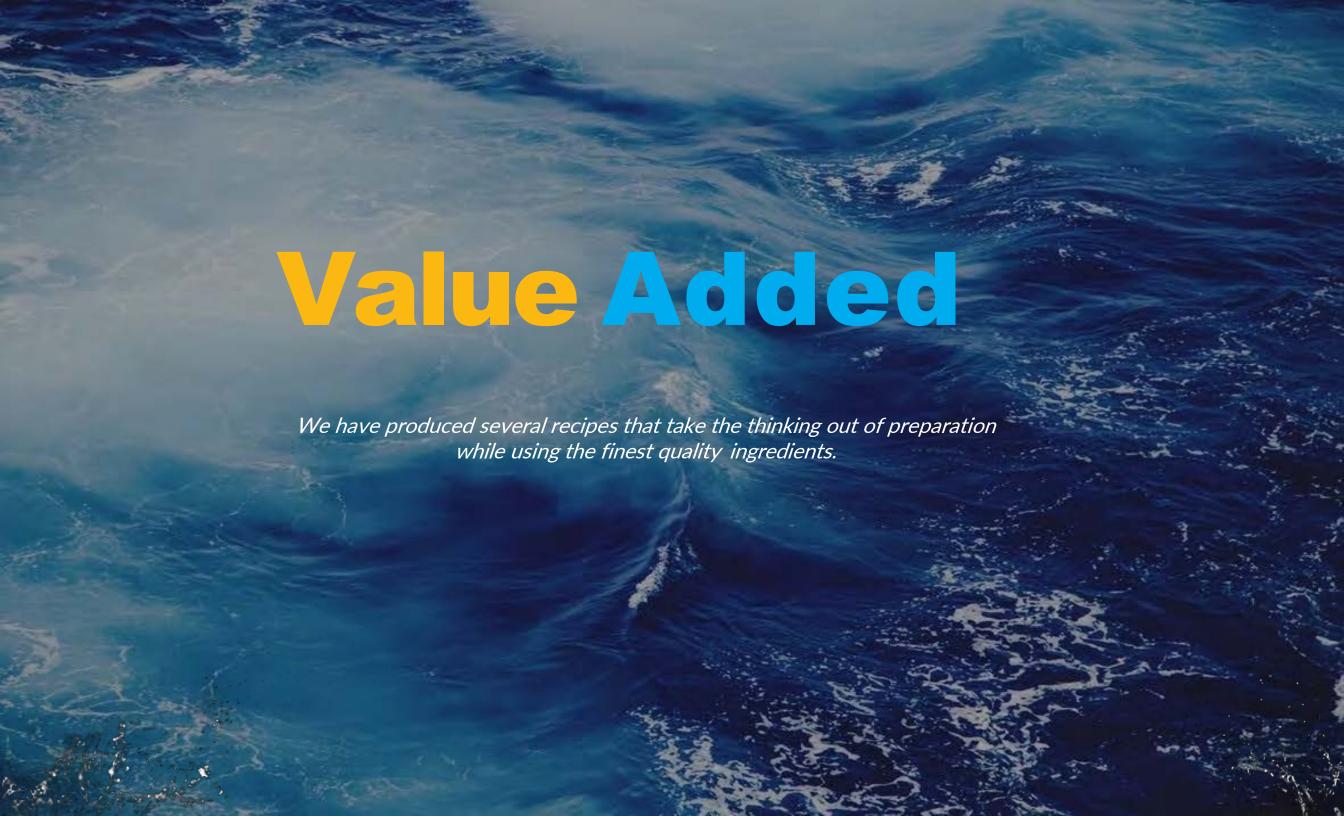
# **Shelf Life:**

• Store at -4° F for up to XXXX.



H&G

- Pack size: 50 lb. case
- Oxygen permeable, individual vacuum packs with absorbent pads.
- Air-Liner inflated insulator & gel ice; protects the integrity of the product while improving food safety.
- Reduces EPS use by 87%.
- Cushions the product, while ensuring temperature integrity.



# Ahi Poke Kit (Limu)





# **Kit includes:**

# **Information**

- ✓ ahi (yellowfin) tuna (Thunnus albacares) poke cubes 16 oz. (1 lb.)
- ✓ limu (cultured Hawaiian seaweed) oil spice mixture 2.9 oz. (0.18 lb.)



#### **Instructions for Preparation:**

- 1.Defrost ahi poke cubes completely (under refrigeration) prior to mixing.
- 2. Chop green onion into ¼" pieces and set aside.
- 3.In a mixing bowl, thoroughly mix about half of the green onions with the limu-oilspice mixture.
- 4.Remove tuna (poke) cubes from the bag (drain liquid), combine with limu poke sauce mixture and mix thoroughly.
- 5. Transfer to the display pan and top with the remaining green onions.

Country of Origin: RMI, FSM

#### Ingredients:

Tuna (CO-treated for color retention/ Natural minus frozen), limu (seaweed), green onion, sesame oil, Hawaiian sea salt, sesame seed, chili pepper.

**Contains allergens:** fish (tuna)

15 kits per case (18 lbs), 1.2 lbs per kit, 77 cases per pallet.

# **Nutrition Facts**

Serving Size, approximately 1 cup, 4 oz. (120g)

Servings per kit: 5				
Amount perserving		N= 1 =		45
Calories 140	(	aiorie	es from I	
			% Dail	y Value*
Total Fat 4.5g				7%
Saturated Fat	1g			4%
Trans Fat Og				
Cholesterol 50m	ng			16%
Sodium 490mg				20%
Total Carbohydra	ate	1g		0%
Dietary fiber 0	)g			0%
Sugar Og				
Protein 24g				48%
Vitamin A 6%		•	Vitar	<u>min C 6%</u>
Calcium 2%		•		Iron 8%
* Percent Daily Value	s are	based o	on a 2,000	calorie
diet. Your Daily Val	ues n	nay be h	nigher or lo	wer
depending on your	calor	ies nee	ds.	
		ries:	2,000	2,500
Total fat	less	than	65g	80g
Saturated Fat	less	than	20g	25g
Cholesterol	less	than	300mg	300mg
Sodium	less	than	2400mg	2400mg

# Total Carbohydrate Dietary Fiber

Calories per gram:

Fat 9 ● Carbohydrates 4 ● Protein 4

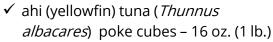
- o Poke can be maintained refrigerated (≤38°F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38°F) in the self-service seafood case for an additional day, following the day of production.
- o Product is to be destroyed following the second day after mixing.

# Ahi Poke Kit (Shoyu)



# **Information**





✓ shoyu poke sauce – 3.2 oz. (0.2 lb.)

#### Not included (cannot be frozen):

- > yellow onion 1.6 oz. (0.1 lb.)
- > green onion 0.528 oz. (0.033 lb.)

#### **Instructions for Preparation:**

- 1.Defrost ahi poke cubes completely (under refrigeration) prior to mixing
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3.In a mixing bowl, thoroughly mix yellow onions, and about half of the green onions into the poke sauce.
- 4.Remove tuna (poke) cubes from the bag (drain liquid) and add to the shoyu-onion sauce mixture.
- 5.Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.

#### Ingredients:

Tuna (CO-treated for color retention / Natural minus frozen), soy sauce (water, wheat, soy, salt, sodium benzoate [<0.1% as preservative], yellow onion, green onion, sesame oil, sesame seed, ginger, sugar, red pepper, garlic, and black pepper.

#### **Contains allergens:** fish (tuna), wheat, and soy

15 kits per case (18 lbs), 1.2 lbs per kit, 77 cases per pallet.

#### Storage:

- o Poke can be maintained refrigerated (≤38 °F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38 °F) in the self-service seafood case for an additional day, following the day of production.
- o Product is to be destroyed following the second day after mixing.

**Note:** Yellow and green onion do not freeze well and therefore are not supplied with the kit.







Country of Origin: RMI, FSM



# **Nutrition Facts**

Serving Size, approximately 1 cup. 4 oz. (120g)

Serving Size, approx	imately 1 cl	up, 4 oz. (1	120g)
Servings per kit 5			
Amount perserving			
Calories 130	Calori	es from	Fat 30
		% Dail	ly Value*
Total Fat 3g			5%
Saturated Fat	0.5g		3%
Trans Fat Og			
Cholesterol 40r	ng		13%
Sodium 680mg			28%
Total Carbohydr	ate 2g		1%
Dietary fiber			 5%
Sugar Og			
Protein 24g			48%
Vitamin A 4%	<b>6</b>	Vitar	nin C 2%
Calcium 2%	, •		Iron 4%
* Percent Daily Value	es are based	on a 2,000	calorie
diet. Your Daily Va	lues may be	higher or lo	ower
depending on you	r calories ne	eds.	
	Calories:	2,000	2,500
Total fat	less than	65g	80g
Saturated Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
		50ø	65g

Calories per gram:

# Ahi Poke Kit (Spicy Hawaiian)





- **Country of Origin:** RMI, FSM •15 kits per case (18 lbs)
  - •1.2 lbs per kit
  - •77 cases per pallet

# **Information**

#### **Kit includes:**

- √ ahi (yellowfin) tuna (Thunnus albacares) poke cubes – 16 oz. (1 lb.)
- ✓ spice mix 1.76 oz. (0.11 lb.)

#### Not included (cannot be frozen):

- > Yellow onions 1 oz. (0.065 lb.)
- Green onions 0.5 oz. (0.033 lb.)
- Mayonnaise 2.1 oz. (0.133 lb.)

#### **Instructions for Preparation:**

- 1. Defrost ahi poke cubes completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3.In a mixing bowl, thoroughly mix yellow onions, and about half of the green onions.
- 4.Remove tuna (poke) cubes from the bag (drain liquid) and add to the shovu-onion sauce mixture.
- 5. Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.

Ingredients: ahi (tuna, CO-treated for color retention, chili sauce (chili, sugar, salt, garlic, distilled vinegar, potassium sorbate, sodium bisulfite [as preservative], xanthum gum), green onion, garlic salt (salt, garlic, modified food starch, sugar, parsley, natural flavor, extractives of carrot [for color]), sesame seed, sesame oil, Red tobikko (flying fish roe, herring roe, high fructose corn syrup, soy sauce [water, soy, wheat, salt) salt, monosodium glutamate, FD&C Red #40), Orange Tobikko (flying fish roe, herring roe, high fructose corn syrup, soy sauce [water, salt, soy, alcohol], salt, monosodium glutamate, FD&C yellow#6, FD&C Red#40).



# **Nutrition Facts**

Serving Size, appro	ximately 1 cu	ıp, 4 oz. (1	L20g)
Servings per kit: 5			
Amount perserving Calories 200		s from F	at 100
Calories 200	Calorie	-	
		% Da	ily Value*
To <u>tal Fat 11g</u>			17%
Saturated Fat	t 2g		9%
Trans Fat Og			
Cholesterol 45	mg		15%
Sodium 570mg	5		24%
Total Carbohyo	Irate 2g		1%
<b>Dietary fiber</b>	0g		0%
Sugar 1g			
Protein 22g			44%
Vitamin A 69	% •	Vitam	in C15%
Calcium 29	<b>%</b> ●		Iron 4%
* Percent Daily Valu	ies are based	on a 2,000	calorie
diet. Your Daily V	alues may be	higher or l	ower
depending on you		eds.	
	Calories:	2,000	2,500
Total fat	less than	65g	80g
Saturated Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2400mg	-
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g
Calories per gram:			
Fat 9 ● Car	bohydrates 4	I ● Proteii	า 4

**Contains Allergens:** fish (tuna, flying fish roe, herring roe), soy, egg, wheat, and sulfite (sodium bisulfite)

#### Storage:

- o Poke can be maintained refrigerated (≤38°F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38°F) in the self-service seafood case for an additional day, following the day of production.

CERTIFIED SUSTAINABLE SEAFOOD

o Product is to be destroyed following the second day after mixing.

**Note:** mayonnaise, yellow and green onion do not freeze well and therefore are not supplied with the kit.

# Ahi Poke Kit (Spicy Korean)

# FAMMALIAN SELECT AHT TUNA PORC CUBES Seminations Celebra (1) and 10 month properties Seminations Celebra (1) and 10 month properties

#### Country of Origin: RMI, FSM

- •15 kits per case (18 lbs)
- •1.2 lbs per kit
- •77 cases per pallet

# **Information**

#### **Kit includes:**

- ✓ ahi (yellowfin) tuna (Thunnus albacares) poke cubes 16 oz. (1 lb.)
- ✓ spicy sauce 3.2 oz. (0.2 lb.)

#### Not included (cannot be frozen):

- ➤ Yellow onions 1.6 oz. (0.10 lb.)
- Green onions 0.64 oz. (0.04 lb.)

#### **Instructions for Preparation:**

- 1.Defrost ahi poke cubes completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3.In a mixing bowl, thoroughly mix yellow onions, and about half of the green onions.
- 4.Remove tuna (poke) cubes from the bag (drain liquid) and add to the onion-spicy sauce mixture.
- 5.Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.

Ingredients: ahi (tuna, CO-treated for color retention / Natural minus frozen), water, sesame oil, green onion, red pepper, sesame seed, brown sugar, salt, apple cider distilled vinegar (distilled vinegar from grain, natural flavor with caramel color, diluted with water to a uniform pickling and table strength of 5% (50 grains) acidity), dried anchovy (anchovy, salt), ginger, garlic, dried kelp.

**Contains allergens:** fish (tuna, anchovy)

#### Storage:

- o Poke can be maintained refrigerated (≤38F) in the full service seafood case for only the day of production.
- o Poke may be maintained refrigerated (≤38°F) in the self-service seafood case for an additional day, following the day of production.
- o Product is to be destroyed following the second day after mixing.

**Note:** Yellow and green onion do not freeze well and therefore are not supplied with the kit.



# **Nutrition Facts**

CERTIFIED SUSTAINABLE SEAFOOD

> Serving Size, approximately 1 cup, 4 oz. (120g) Servings per kit: 5

Servings per kit: 5			
Amount perserving			
Calories 200	Calories	from Fa	at 100
Culotics 200	Culonics		ly Value*
Total Fat 11g		70 <b>D</b> ui	17%
Saturated Fat	2σ		9%
Trans Fat Og			370
Cholesterol 45m			15%
	ıg		
Sodium 570mg	-1- 2-		24%
Total Carbohydra			1%
<u>Dietary fiber 0</u>	g		0%
Sugar 1g			
Protein 22g			44%
Vitamin A 6%	•	Vitami	n C15%
Calcium 2%	•	I	ron 4%
* Percent Daily Values			
diet. Your Daily Val		-	wer
depending on your	calories need	ds.	
,			
, , ,	Calories:	2,000	2,500
Total fat	Calories: less than	2,000 65g	80g
Total fat Saturated Fat	Calories: less than less than	2,000 65g 20g	80g 25g
Total fat Saturated Fat Cholesterol	Calories: less than less than	2,000 65g 20g 300mg	80g 25g 300mg
Total fat Saturated Fat Cholesterol Sodium	Calories: less than less than	2,000 65g 20g 300mg 2400mg	80g 25g 300mg
Total fat Saturated Fat Cholesterol Sodium Total Carbohydrate	Calories: less than less than	2,000 65g 20g 300mg 2400mg 300g	80g 25g 300mg 2400mg 375g
Total fat Saturated Fat Cholesterol Sodium	Calories: less than less than	2,000 65g 20g 300mg 2400mg	80g 25g 300mg 2400mg
Total fat Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber	Calories: less than less than	2,000 65g 20g 300mg 2400mg 300g 25g	80g 25g 300mg 2400mg 375g 30g

# Ahi Poke Kit (Wasabi)





#### Country of Origin: RMI, FSM

- •15 kits per case (18 lbs)
- •1.2 lbs per kit
- •77 cases per pallet

# **Information**

#### **Kit includes:**

- ✓ Ahi (yellowfin) tuna (Thunnus albacares) poke cubes – 16 oz. (1 lb.)
- ✓ Wasabi-Tobikko poke sauce 2.4 oz. (0.15 lb.)

#### Not included (cannot be frozen):

Green onions - 0.53 oz. (0.033 lb.)

#### **Instructions for Preparation:**

- 1.Defrost ahi poke cubes completely (under refrigeration) prior to mixing.
- 2. Chop green onion into ¼" pieces and set aside.
- 3.In a mixing bowl, thoroughly mix about half of the green onions with the wasabi
- 4.Remove tuna (poke) cubes from the bag (drain liquid), combine with wasabi poke sauce mixture and mix thoroughly.
- 5. Transfer to the display pan and top with the remaining green onions.

#### Ingredients:

Tuna (CO-treated for color retention / Natural minus frozen), wasabi tobikko (flying fish roe, high fructose corn syrup, soy sauce [water, soybean, wheat, salt], horseradish extract, salt, monosodium glutamate, FD&C yellow#5, FD&C blue#1), sesame oil, sesame seed, green onion, salt, wasabi (water, horseradish, mustard, corn flour, corn starch, citric acid, vitamin C, FD&C yellow #5, FD&C blue #1), sake (<0.001%).

**Contains allergens:** fish (tuna, flying fish roe), soy, and wheat

#### Storage:

- o Poke can be maintained refrigerated (≤38 °F) in the full service seafood case for only the day of production.
- Poke may be maintained refrigerated (≤38°F) in the self-service seafood case for an additional day, following the day of production.
- o Product is to be destroyed following the second day after mixing.





# **Nutrition Facts**

Serving Size, approximately 1 cup, 4 oz. (120g) Servings per kit: 4

• .	
Amount perserving	
Calories 160	Calories from Fat 50
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 1g	5%
Tues 5 5 5 0 5	

<u> </u>	
Cholesterol 60mg	20%
Sodium 360mg	15%
Total Carbohydrate 1g	1%
Dietary fiber Og	5%

Sugar Og	
Protein 26g	449

Vitamin C8%

Iron 4%

* Percent Daily Values are based on a 2,000 calor
diet. Your Daily Values may be higher or lower

depending on your	calories nee	ds.	
	Calories:	2,000	2,500
Total fat	less than	65g	80g
Saturated Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2400mg 2	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g
Calories per gram:			

Vitamin A 49

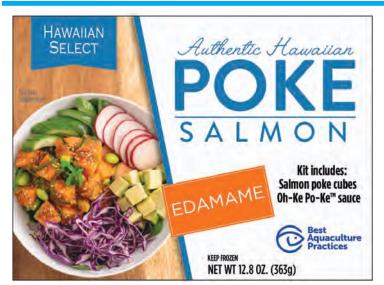
Calcium 4%

Fat 9 • Carbohydrates 4 • Protein 4

**Note:** green onion does not freeze well and therefore is not supplied with the kit.

# Salmon Poke Kit (Edamame)







# Information

#### **Kit includes:**

- ✓ Atlantic salmon (Salmo salar) poke cubes 8 oz.
- ✓ Edamame-seaweed salad poke sauce 4.8 oz.

**Note:** Yellow and green onion do not freeze well and therefore are not supplied with the kit.

#### **Instructions for Preparation:**

- 1.Defrost salmon poke cubes completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3.In a mixing bowl, thoroughly mix yellow onions, and about half of the green onions into the poke sauce.
- 4.Remove salmon (poke) cubes from the bag (drain liquid) and add to the edamame-onion sauce mixture.
- 5.Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.

3 servings per kit Serving Size		2	2/3 cup (1	120g)	
Calories		per serving 210		per box 600	
	'	% DV*		% DV	
Total Fat	12g	16%	36g	469	
Saturated Fat	2g	11%	6g	309	
Trans Fat	0g		0g		
Cholesterol	45mg	15%	125mg	429	
Sodium	430mg	19%	1240mg	549	
Total Carbohydrate	8g	3%	24g	99	
Dietary Fiber	6g	20%	16g	589	
Total Sugars	2g		5g		
Incl. Added Sugars	2g	3%	5g	109	
Protein	16g	32%	46g	929	
Vitamin D	4.7mcg	25%	13.6mcg	709	
Calcium	30mg	2%	90mg	89	
Iron	0.6mg	4%	1.8mg	109	
Potassium	360mg	8%	1045mg	209	

 The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### Ingredients:

Atlantic salmon (color added through feed), seaweed salad (seaweed, sugar, agar-agar, sesame seed, vinegar, sesame oil, kikurage mushroom, salt, chili pepper, disodium 5'-guanylate, FD&C Yellow No. 5, FD&C Blue No. 1.), soybeans, soy sauce (water, wheat, soy, salt, sodium benzoate [<0.1% as preservative]), sriracha sauce (chili, sugar, salt, garlic, distilled vinegar, potassium sorbate, sodium bisulfite [as preservative], xanthan gum), ginger, flavored rice wine, rice vinegar (rice vinegar, water), sesame seed, canola oil, garlic.

Contains allergens: fish (salmon), wheat, soy, and sulfites.

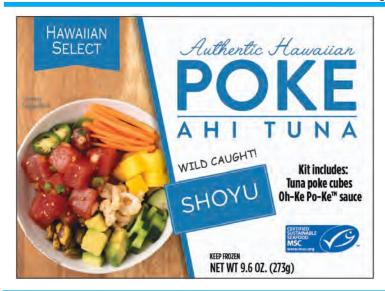
#### Storage:

- o Keep frozen for up to 12 months after processing date until ready to use.
- o For best results, thaw under refrigeration overnight.
- o Once defrosted, keep poke refrigerated for up to 4 days.
- Country of Origin (fish): Chile.
- Hawaiian Select Poke kit packed in the USA.
- Sauce made in Hawaii, USA.

Honolulu Office 1535 Colburn St, Honolulu, HI, 96817 Tel: (808) 842-3474 Fax: (808) 842-3475

# Ahi Poke Kit (Shoyu)









Honolulu Office 1535 Colburn St, Honolulu, HI, 96817 Tel: (808) 842-3474 Fax: (808) 842-3475

# **Information**

#### **Kit includes:**

- ✓ Ahi tuna (*Thunnus albacares*) poke cubes 8 oz.
- ✓ shoyu poke sauce 1.6 oz.

Note: Yellow and green onion do not freeze well and therefore are not supplied with the kit.

#### **Instructions for Preparation:**

- 1. Defrost ahi poke cubes completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3. In a mixing bowl, thoroughly mix yellow onions, and about half of the green onions into the poke sauce.
- 4. Remove tuna (poke) cubes from the bag (drain liquid) and add to the shoyuonion sauce mixture.
- 5. Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.

Nutriti	on	Fa	ct	<b>S</b>	
2 servings per kit Serving Size 2/3 cup (120g)					
Serving Size		2/	s cup (	120g)	
	per s	erving	p	er box	
Calories	13	<b>30</b>	2	90	
		% DV*		% DV*	
Total Fat	3g	4%	7g	9%	
Saturated Fat	0.5g	3%	1.5g	7%	
Trans Fat	0g		0g		
Cholesterol	40mg	13%	90mg	30%	
Sodium	680mg	30%	1540mg	<b>67%</b>	
Total Carbohydrate	2g	1.0%	4g	1.0%	
Dietary Fiber	1g	4%	3g	10%	
Total Sugars	0g		0g		
Incl. Added Sugars	0g	1%	1g	2%	
Protein	24g	48%	54g	109%	
Vitamin D	1.5mcg	8%		17%	
Calcium	30mg	2%		5%	
Iron	0.7mg	4%		9%	
Potassium	500mg	10%		25%	

 The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### Ingredients:

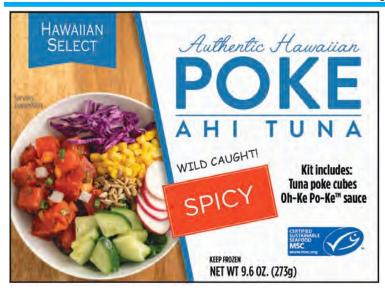
Tuna (treated with tasteless smoke for color retention / Natural minus frozen), soy sauce (water, wheat, soy, salt, sodium benzoate [<0.1% as preservative], yellow onion, green onion, sesame oil, sesame seed, ginger, sugar, red pepper, garlic, and black pepper.

**Contains allergens:** fish (tuna), wheat, and soy.

- o Keep frozen for up to 12 months after processing date until ready to use.
- o For best results, thaw under refrigeration overnight.
- o Once defrosted, keep poke refrigerated for up to 4 days.
- Country of Origin (fish): Rupublic of the Marshall Islands (RMI), Federated States of Micronesia (FSM)
- Hawaiian Select Poke kit packed in the USA.
- Sauce made in Hawaii, USA.

# Ahi Poke Kit (Spicy)









Honolulu Office 1535 Colburn St, Honolulu, HI, 96817 Tel: (808) 842-3474 Fax: (808) 842-3475

# **Information**

#### **Kit includes:**

- ✓ Ahi tuna (*Thunnus albacares*) poke cubes 8 oz.
- ✓ Spicy poke sauce 1.6 oz.

**Note:** Yellow and green onion do not freeze well and therefore are not supplied with the kit.

#### **Instructions for Preparation:**

- 1. Defrost ahi poke cubes completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3. In a mixing bowl, thoroughly mix yellow onions, and about half of the green onions into the poke sauce.
- 4. Remove tuna (poke) cubes from the bag (drain liquid) and add to the spicyonion sauce mixture.
- 5. Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.

2 servings per kit					
Serving Size		2/3 cup (120g			
	per se	rving	P	er bo	
Calories	10	<b>30</b>	3	<b>50</b>	
		% DV*		% DV	
Total Fat	4.5g	6%	10g	139	
Saturated Fat	1g	4%	2g	99	
Trans Fat	0g		0g		
Cholesterol	45mg	15%	100mg	349	
Sodium	660mg	29%	1490mg	659	
Total Carbohydrate	4g	1%	8g	39	
Dietary Fiber	2g	7%	4g	159	
Total Sugars	less than 1g		2g		
less than 1g added sugar	less than 1g	2%	2g	49	
Protein	26g	51%	58g	1169	
Vitamin D	0mcg	0%	0mcg	09	
Calcium	20mg	2%	40mg	49	
Iron	0.7mg	4%	1.6mg	89	
Potassium	540mg	10%	1220mg	259	

The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### Ingredients:

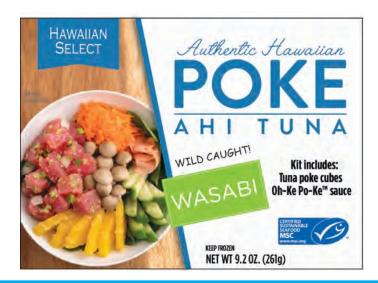
Tuna (treated with tasteless smoke for color retention / Natural minus frozen), yellow onion, water, sesame oil, green onion, red pepper, sesame seed, brown sugar, salt, apple cider distilled vinegar (distilled vinegar from grain, natural flavor with caramel color, diluted with water to a uniform pickling and table strength of 5% (50 grains) acidity), dried anchovy (anchovy, salt), ginger, garlic, dried kelp.

Contains allergens: fish (tuna, anchovy).

- o Keep frozen for up to 12 months after processing date until ready to use.
- o For best results, thaw under refrigeration overnight.
- o Once defrosted, keep poke refrigerated for up to 4 days.
- Country of Origin (fish): Rupublic of the Marshall Islands (RMI), Federated States of Micronesia (FSM)
- Hawaiian Select Poke kit packed in the USA.
- Sauce made in Hawaii, USA.

# Ahi Poke Kit (Wasabi)









Honolulu Office 1535 Colburn St, Honolulu, HI, 96817 Tel: (808) 842-3474 Fax: (808) 842-3475

# **Information**

#### **Kit includes:**

- ✓ Ahi tuna (*Thunnus albacares*) poke cubes 8 oz.
- ✓ Wasabi poke sauce 1.2 oz.

Note: Yellow and green onion do not freeze well and therefore are not supplied with the kit.

#### **Instructions for Preparation:**

- 1.Defrost ahi poke cubes completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3.In a mixing bowl, thoroughly mix yellow onions, and about half of the green onions into the poke sauce.
- 4.Remove tuna (poke) cubes from the bag (drain liquid) and add to the wasabionion sauce mixture.
- 5.Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.

2 servings per kit				
Serving Size		2	2/3 cup (	120g)
	per se	erving	P	er bo
Calories	1	<b>50</b>	3	<b>30</b>
		% DV*		% DV
Total Fat	31g	40%	68g	879
Saturated Fat	7g	36%	16g	789
Trans Fat	0g		0g	
Cholesterol	70mg	23%	150mg	50%
Sodium	630mg	27%	1360mg	59%
Total Carbohydrate	3g	1%	6g	29
Dietary Fiber	0g	0%	0g	09
Total Sugars	less than 1g		1g	
Incl. Added Sugars	less than 1g	1%	1g	29
Protein	28g	56%	61g	1219
Vitamin D	0mcg	0%	0mcg	09
Calcium	10mg	0%	20mg	29
Iron	1.9mg	10%	4.1mg	25%
Potassium	500mg	10%	1080mg	259

 The % Daily Value tells you how much a nutrient in a serving of food contributes daily diet. 2,000 calories a day is used for general nutrition advice.

#### Ingredients:

Tuna (CO-treated for color retention / Natural minus frozen), wasabi tobikko (flying fish roe, herring roe, sugar, gluten-free soy sauce (water, salt, soybeans, alcohol), salt, naturally steeped kelp broth, naturally steeped bonito broth, wasabi flavor, xanthan Gum, FD&C Yellow #5, FD&C Blue #1), sesame oil, sesame seed, green onion, salt, wasabi (water, horseradish, mustard, corn flour, corn starch, citric acid, vitamin C, FD&C yellow #5, FD&C blue #1), sake (<0.001%).

**Contains allergens:** fish (tuna, flying fish roe), soy, and wheat.

- o Keep frozen for up to 12 months after processing date until ready to use.
- o For best results, thaw under refrigeration overnight.
- o Once defrosted, keep poke refrigerated for up to 4 days.
- Country of Origin (fish): Rupublic of the Marshall Islands (RMI), Federated States of Micronesia (FSM)
- Hawaiian Select Poke kit packed in the USA.
- Sauce made in Hawaii, USA.

# **Shoyu Poke Sauce (12 oz)**

Oh-Ke Po-Ke Brand









# **Instructions for Preparation:**

- 1. Defrost seafood completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3. In a mixing bowl, thoroughly mix the spicy poke sauce with yellow onions and about half of the green onions.
- 4. Remove tuna (poke) cubes from the bag (drain liquid) and add to the onion-shoyu poke sauce mixture.
- 5. Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.



# Packaging:

• 12 bottles to a carton.



# **Product Storage:**

- The poke sauce is perishable and must be maintained refrigerated (≤38°F).
- Once mixed with seafood, continue to store poke mix chilled (≤40°F).

# Spicy Poke Sauce (12 oz)

Oh-Ke Po-Ke Brand





**Label with Ingredients and Nutritional Information:** 



# **Instructions for Preparation:**

- 1. Defrost seafood completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3. In a mixing bowl, thoroughly mix the spicy poke sauce with yellow onions and about half of the green onions.
- 4. Remove tuna (poke) cubes from the bag (drain liquid) and add to the onion-shoyu poke sauce mixture.
- 5. Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.



# Packaging:

• 12 bottles to a carton.



# **Product Storage:**

- The poke sauce is perishable and must be maintained refrigerated (≤38°F).
- Once mixed with seafood, continue to store poke mix chilled (≤40°F).

Tel: (808) 842-3474

# Shoyu Poke Sauce (1gallon)

Oh-Ke Po-Ke Brand



# Recommended Mixing Instructions: 1 lb. and 5 lb. kits

	Amount of In	gredient (lb.)
INGREDIENT	1 lb. batch	5 lb. batch
seafood (tuna, crab, shrimp, etc.)	0.74	3.70
green onion (diced)	0.06	0.30
yellow onion (diced)	0.06	0.30
poke sauce	0.14	0.70
TOTAL YIELD	1.00	5.00



# **Product Storage:**

- The poke sauce is perishable and must be maintained refrigerated (≤38°F).
- Once mixed with seafood, continue to store poke mix chilled (≤40°F).



# Label with Ingredients and Nutritional Information:



# **Instructions for Preparation:**

- 1. Defrost seafood completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3. In a mixing bowl, thoroughly mix the spicy poke sauce with yellow onions and about half of the green onions.
- 4. Remove tuna (poke) cubes from the bag (drain liquid) and add to the onion-shoyu poke sauce mixture.
- 5. Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.



# Spicy Poke Sauce (1gallon)

Oh-Ke Po-Ke Brand



# Recommended Mixing Instructions: 1 lb. and 5 lb. kits

	Amount of Ingredient (lb.)	
INGREDIENT	1 lb. batch	5 lb. batch
seafood (tuna, crab, shrimp, etc.)	0.74	3.70
green onion (diced)	0.06	0.30
yellow onion (diced)	0.06	0.30
poke sauce	0.14	0.70
TOTAL YIELD	1.00	5.00



# **Product Storage:**

- The poke sauce is perishable and must be maintained refrigerated (≤38°F).
- Once mixed with seafood, continue to store poke mix chilled (≤40°F).



# Label with Ingredients and Nutritional Information:



# **Instructions for Preparation:**

- 1. Defrost seafood completely (under refrigeration) prior to mixing.
- 2. Separately chop yellow onions into ½" pieces, and green onion into ¼" pieces. Keep separate.
- 3. In a mixing bowl, thoroughly mix the spicy poke sauce with yellow onions and about half of the green onions.
- 4. Remove tuna (poke) cubes from the bag (drain liquid) and add to the onion-spicy poke sauce mixture.
- 5. Gently mix to evenly coat poke cubes.
- 6. Transfer to the serving dish and top with the remaining green onion.



Norpac Fisheries Export 1535 Colburn Street Honolulu, HI 96817 (808) 842-3474 www.norpacexport.com





**Nutrition Facts** 128 servings per bottle Serving size 2 tbsp (29g) 140 Calories % Doily Value Total Fat 13g Saturated Fat 2g Trans Fat 0g Cholesterol 10mg Sodium 700mg 31% Total Carbohydrate 4g Dietary Fiber 1g 4% Total Sugars 2g Includes less than 1g Added Sugars 1% Protein less than 1g Vit. D Omog 0% . Calcium 10mg 0% ion 0.1mg 0% . Potassium 40mg 0%

It is serving of tood coveriouses to a early due, 2,000 carpness a day is used for general sufficie advise.

gredients mayornales (soybean oil water eggs vigoris) and proceed guarders, chill sugar, salt, garde, for proceed guarders, chill sugar, salt, garde, wordles food starter, sugar, parsion, nathrangers of behind our particle for cotofil, season oil season

Tel: (808) 842-3474



# **Smoked Ahi**

Original Hawaiian Style



Available in 1 lb, 8 oz, and 5 lb bulk bags



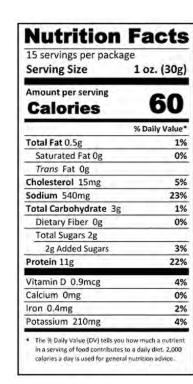
# **Product Description:**

Hawaiian Select Smoked Ahi, cut from whole tuna loins, is wood smoked daily in Honolulu, HI. We use a state of the art smoker that produces a high quality product that is consistent in quality, freshness, taste and texture. The pieces are in approximately 5 inch lengths, approximately 1/4"-1/2" thick and 3/4"-1.0" in width. This uniformity allows us to smoke a quality smoked Ahi stick that is superior in taste, texture and consistency. It has a delicate smokey flavor with subtle saltiness and slight sweetness from Applewood.



# Ingredients:

Smoked Ahi (tuna), soy sauce (water, wheat, soybeans, salt, sodium benzoate, [<0.1% as preservative]), brown sugar, white sugar, ginger, garlic, chili pepper, black pepper, and applewood smoke.









# Sales Information:

• Bag UPC: 7-04022-00135-8

• Case GTIN: 10704022001355 (30 Units)



# **Cut Specs:**

- Made from hand cut Ahi loins
- Boneless
- Skinless
- Bloodline removed



# Packaging:

#### 1 lb bags

- Oahu 12 units
- Outer island 10 units w/ ice pack

#### 8 oz bags

- Oahu 14 units
- Outer island 12 units w/ ice pack

#### 5 lb bulk bags

• 2 units



# **Product Storage:**

- The Smoked Ahi is perishable and must be refrigerated (≤38°F).
- Shelf life is 30 days from production date (chilled <38°F).</li>

Honolulu Office 1535 Colburn St. Honolulu, HI 96817 Tel: (808) 842-3474

# Smoked Marlin

Sweet Garlic-Ginger



Available in 1 lb, 8 oz, and 5 lb bulk bags



# **Product Description:**

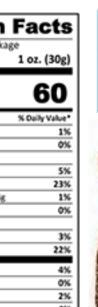
Hawaiian Select Smoked Marlin, cut from whole loins, is wood smoked daily in Honolulu, HI. We use a state of the art smoker that produces a high quality product that is consistent in quality, freshness, taste and texture. The pieces are in approximately 5 inch lengths, approximately 1/4"-1/2" thick and 3/4"-1.0" in width. This uniformity allows us to smoke a quality smoked Marlin stick that is superior in taste, texture and consistency. It has a delicate smokey flavor with subtle saltiness and slight sweetness from Applewood.



# Ingredients:

Marlin, water, sugar, shoyu (water, wheat, soy, salt, sodium benzoate, [<0.1% as preservative]), ginger, salt, garlic, black pepper, chili pepper.







Hawaiian

SELECT



# **Sales Information:**

• Bag UPC: 7-04022-00169-3

• Case GTIN: 20704022001697 (30 Units)



# **Cut Specs:**

- Made from hand cut loins
- Boneless
- Skinless
- Bloodline removed



# Packaging:

#### 1 lb bags

- Oahu 12 units
- Outer island 10 units w/ ice pack

#### 8 oz bags

- Oahu 14 units
- Outer island 12 units w/ ice pack

#### 5 lb bulk bags

• 2 units



# **Product Storage:**

- The Smoked Marlin is perishable and must be refrigerated (≤38°F).
- Shelf life is 30 days from production date (chilled <38°F).

Honolulu Office 1535 Colburn St. Honolulu, HI 96817 Tel: (808) 842-3474

# **Smoked Ahi**

Original Hawaiian Style



Available in 8 oz, 1 lb, and 5 lb bulk bags



# **Product Description:**

Hawaiian Select Smoked Ahi, cut from whole tuna loins, is wood smoked daily in Honolulu, HI. We use a state of the art smoker that produces a high quality product that is consistent in quality, freshness, taste and texture. The pieces are in approximately 5 inch lengths, approximately 1/4"-1/2" thick and 3/4"-1.0" in width. This uniformity allows us to smoke a quality smoked Ahi stick that is superior in taste, texture and consistency. It has a delicate smokey flavor with subtle saltiness and slight sweetness from Applewood.



# Ingredients:

Smoked Ahi (tuna), soy sauce (water, wheat, soybeans, salt, sodium benzoate, [<0.1% as preservative]), brown sugar, white sugar, ginger, garlic, chili pepper, black pepper, and applewood smoke.







# Sales Information:

• Bag UPC: 7-04022-00166-2

• Case GTIN: 30704022001663 (40 Units)



# **Cut Specs:**

- Made from hand cut Ahi loins
- Boneless
- Skinless
- Bloodline removed



# Packaging:

#### 1 lb bags

- Oahu 12 units
- Outer island 10 units w/ ice pack

#### 8 oz bags

- Oahu 14 units
- Outer island 12 units w/ ice pack

#### 5 lb bulk bags

• 2 units



# **Product Storage:**

- The Smoked Ahi is perishable and must be refrigerated (≤38°F).
- Shelf life is 30 days from production date (chilled <38°F).</li>

# **Smoked Marlin**

Sweet Garlic-Ginger



Available in 8 oz, 1 lb, and 5 lb bulk bags



# **Product Description:**

Hawaiian Select Smoked Marlin, cut from whole loins, is wood smoked daily in Honolulu, HI. We use a state of the art smoker that produces a high quality product that is consistent in quality, freshness, taste and texture. The pieces are in approximately 5 inch lengths, approximately 1/4"-1/2" thick and 3/4"-1.0" in width. This uniformity allows us to smoke a quality smoked Marlin stick that is superior in taste, texture and consistency. It has a delicate smokey flavor with subtle saltiness and slight sweetness from Applewood.



# Ingredients:

Marlin, water, sugar, shoyu (water, wheat, soy, salt, sodium benzoate, [<0.1% as preservative]), ginger, salt, garlic, black pepper, chili pepper.

#### **Nutrition Facts** 8 servings per package Serving Size 1 oz. (30g) Amount per serving 60 Calories % Daily Value Total Fat 0.5g Saturated Fat Og 1% Trans Fat Og Cholesterol 15mg 5% Sodium 240mg 10% 1% Total Carbohydrate 2g







Dietary Fiber Og

Total Sugars 2g 2g Added Sugars

Vitamin D 8.1mcg

Potassium 150mg

The % Daily Value (DV) tells you have much a nutrient

in a serving of food contributes to a daily diet. 2,000 calaries a day is used for general nutrition advice.

Protein 11g

Calcium Ome

Iron 0.1mg

# Sales Information:

• Bag UPC: 7-04022-00170-9

• Case GTIN: 30704022001700 (40 Units)

23%

40%

0%



# **Cut Specs:**

- Made from hand cut loins
- Boneless
- Skinless
- Bloodline removed



# Packaging:

#### 1 lb bags

- Oahu 12 units
- Outer island 10 units w/ ice pack

#### 8 oz bags

- Oahu 14 units
- Outer island 12 units w/ ice pack

#### 5 lb bulk bags

• 2 units



# **Product Storage:**

- The Smoked Marlin is perishable and must be refrigerated (≤38°F).
- Shelf life is 30 days from production date (chilled <38°F).</li>

Honolulu Office 1535 Colburn St. Honolulu, HI 96817 Tel: (808) 842-3474

