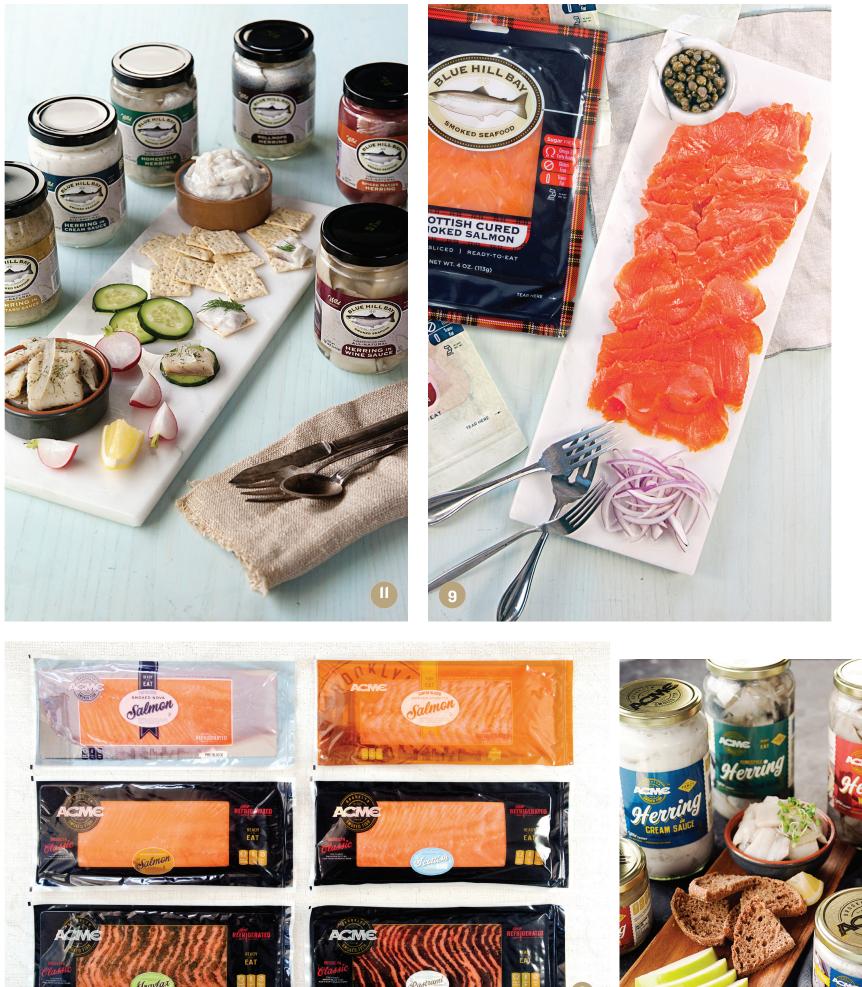


A Family's *Legacy* A Brooklyn Tradition













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The Acme Smoked Fish Corporation began in the early 1900s, when Harry Brownstein arrived in New York from Russia. Harry found a job in the smoked fish business as a wagon jobber, picking up fresh fish from smoke houses in Brooklyn with his horse-drawn wagon and hand-delivering them to grocery and appetizing stores. It wasn't until the mid-I900s that he transformed his distribution business into the first smoked fish processor offering distribution capabilities.

Through the years, Acme's commitment to quality, food safety, and premium service has become a way of life for the family-from exceptional procurement processes to customer service and everything in between.

With worldwide sourcing, state-of-the-art processing, and distribution throughout the United States, Acme provides the greatest array of quality smoked seafood, superior customer service, and unmatched industry expertise.

Mission Statement

Our mission is to provide premier seafood specialties through superior service, quality, innovation, and learning while preserving family traditions.







ACME

Acme Smoked Fish[™] line of smoked fish and pickled herring products employ curing and smoking methods that have been part of the family recipe for four generations. The distinct flavor and characteristics of these products result from Acme's dedication and passion to produce products with the highest quality ingredients and raw material.







BLUE HILL BAY

Blue Hill Bay® is a premium brand of cured and smoked seafood offering a variety of wild-caught pickled herring, smoked salmon, and other high end smoked seafood specialties. These products are produced with only natural hardwood smoke and traditional methods perfected for over a century. We select fish sourced from environmentally sustainable fisheries that follow an internationally approved set of principles for the responsible management of natural resources.





RUBY BAY

Ruby Bay® products blend innovative techniques and flavors, utilizing over IOO years of expertise in smoked fish processing. This line delivers unique seafood specialties that are sought by food enthusiasts looking to expand their food horizons. At Ruby Bay, we go to great lengths to find seafood and flavors that are new and unexplored.





| Traditionally | Smoked | Since 1906 | |
|---------------|--------|------------|--|

| Inautionally Sino | Traditionally Shoked Since 1900 | | | |
|--|---------------------------------|--------|---------|--|
| DESCRIPTION | BRAND | ITEM # | CASE | |
| COLD SMOKED SALMON ⁷ | | | | |
| 3 oz. Nova | Acme | 0110 | 12/cs | |
| 3 oz. Salty Lox | Acmė | 0102V | | |
| 4 oz. Natural Nova | Acme | 03014 | 12/cs | |
| 4 oz. Nova | Acme | 0406 | I2/cs | |
| 4 oz. Everything Bagel Seasoned * | Acme | 0420 | 12/cs | |
| 8 oz. Nova Snacks | Acme | 02018 | | |
| 8 oz. Nova | Acme | 0407 | I2/cs | |
| 8 oz. Convenience Pack * | Acme | 0330 | 12/cs | |
| I2 oz. Nova | Acme | 0412 | I2/cs | |
| l6 oz. Nova | Acme | 0409 | 12/cs | |
| GOURMET SELECTION | | | | |
| 4 oz. Pastrami Nova | Acme | 0314 | l2/cs | |
| 4 oz. Gravlax Nova | Acme | 1524 | 12/cs | |
| 4 oz. Scottish Style Nova | Acme | 1505 | 12/cs | |
| SPECIALTY SMOKED (HOT SMOKED) ² | | | | |
| 3 oz. Salmon Candy * | Acme | 1230 | 12/cs | |
| Pre-packed Kippered Salmon | Acme | 12014 | 8/cs RW | |
| Pre-packed Whitefish | Acme | 0522 | 8/cs RW | |
| Pre-packed Whiting | Acme | 01110 | 8/cs RW | |
| SALADS ³ | | | | |
| 7 oz. Whitefish Salad | Acme | 27027 | 12/cs | |
| 7 oz. Baked Salmon Salad | Acme | 27037 | 12/cs | |
| 7 oz. Chopped Herring Salad | Acme | 27017 | 12/cs | |
| 7 oz. Smoked Fish Dip | Acme | 27048 | 12/cs | |
| l6 oz. Whitefish Salad | Acme | 27021 | 6/cs | |
| 2 lbs. Whitefish Salad | Acme | 27022 | 6/cs | |
| HERRING | | | | |
| 12 oz. Herring in Wine | Acme | 2411 | 12/cs | |
| 12 oz. Herring in Cream | Acme | 2412 | 12/cs | |
| 12 oz. Herring in Dill | Acme | 2415 | 12/cs | |
| 32 oz. Herring in Wine | Acme | 2406 | I2/cs | |
| 32 oz. Herring in Cream | Acme | 2407 | I2/cs | |
| 32 oz. Homestyle Herring | Acme | 2408 | I2/cs | |
| | | | | |

| Traditional | ly Smo | ked S | Since | 1906 |
|-------------|--------|-------|-------|------|
| | | | BRAND | ITE |

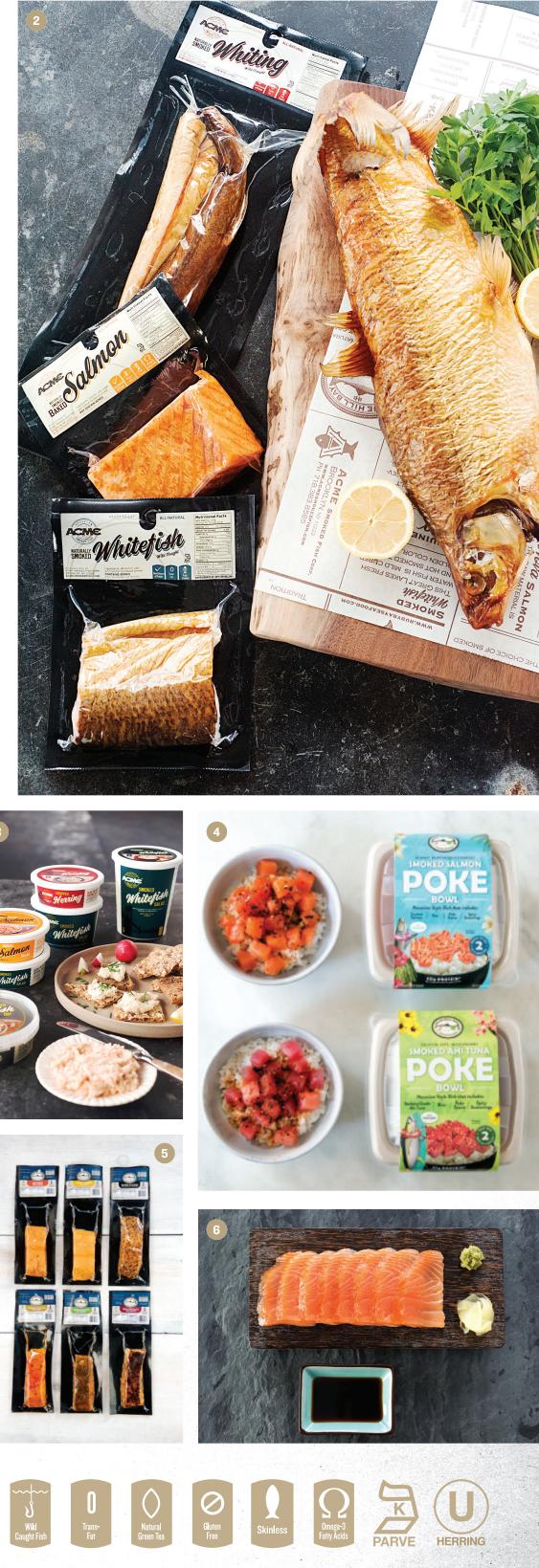
| Traditionally Smoked S | ince 190 | 0 | |
|--|----------|--------|------------|
| DESCRIPTION | BRAND | ITEM # | CAS |
| COLD SMOKED PRE-SLICED SALMON ⁸ | | | |
| Pre-Sliced Smoked Salmon | Acme | 0405 | 2/cs RW |
| Norwegian Style Smoked Salmon - Skin On | | | 12/cs RW |
| | | | |
| | | | 2/cs RW |
| | | 0109 | 2/cs RW |
| Pre-Sliced Norwegian Smoked Salmon | Acme | 0405W | 2/cs RW |
| Pre-Sliced (Salty) Lox | Acme | 0113 | 2/cs RW |
| Pre-Sliced Scotch Style Smoked Salmon | | 1504 | 2/cs RW |
| | | 1522 | 2/cs RW |
| | | | |
| | | 0312 | 2/cs RW |
| Pre-Sliced David Burke Pastrami | | 0313 | 6/cs RW |
| Pre-Sliced David Burke Pastrami | Acme | 0313 | 6/cs RW |
| Pre-Sliced Everything Bagel \star | Acme | 0325 | I2/cs RW |
| | | 0418S | I2/cs RW |
| | | 0107D | 6/cs |
| | | | |
| | | 02013 | 6/cs |
| 3 lbs. Sliced Nova Tray | Acme | 0107 | 6/cs |
| 5 lbs. Nova Trimmings | Acme | 0201 | 4/cs |
| 5 lbs. Ground Nova | Acme | 0100 | 4/cs |
| COLD SMOKED WHOLE SALMON SIDES | /10/110 | 0.00 | 1,00 |
| | A | 1500 | 10/ DW |
| | | 1503 | IO/cs RW |
| Whole Norwegian Smoked Salmon | Acme | 0404 | lO/cs RW |
| Whole Gravlax Smoked Salmon | Acme | 1520 | 10/cs RW |
| Whole Pastrami Smoked Salmon | Acme | 0311 | IO/cs RW |
| | | 03I3W | |
| | | | |
| | Acme | 030IB | I5/cs RW |
| SIGNATURE SMOKED SALMON & LOX SIDES | | | |
| Lox Sides (Salty) | Acme | 0202V | RW |
| | Acme | 0204V | RW |
| | | 0304V | |
| | | | |
| | | 0304B | |
| Fully Trimmed Smoked Salmon | Acme | 0307 | 5/cs RW |
| Wild Western Nova (Vac) | Acme | 0301 | RW |
| SPECIALTY SMOKED-WHOLE FISH | | | |
| Jumbo Whitefish | Acme | 0500 | RW |
| | | | |
| | Acme | 0501 | IOIb cs/RW |
| 0 | Acme | 040IB | lOlb cs/RW |
| Whiting | Acme | 1104 | lOlb/cs |
| Rainbow Trout | Acme | 1103 | IOIb cs/RW |
| Whole Hot Smoked Salmon | Acme | 0720 | RW |
| | Acme | 060IW | |
| | | | |
| | Acme | 0601 | 8/cs RW |
| Hot Smoked Sable Pcs. | Acme | 0602 | RW |
| SPECIALTY SMOKED-LOINS & FILLETS | | | |
| Kippered Salmon | Acme | 1201 | 8/cs RW |
| | Acme | 0722 | RW |
| | | | |
| | Acme | 0724 | RW |
| Peppered Mackerel | | 1109 | 3/cs RW |
| Sturgeon | Acme | 1301 | RW |
| Hot Smoked Tuna | Acme | 1111 | 5/cs RW |
| | | 1107 | 5/cs RW |
| | | 1207 | 7/cs RW |
| | | | |
| | Acme | 1205 | 7/cs RW |
| SALADS & SPECIALTY SMOKED MEATS | | | |
| 5 lbs. Whitefish Salad | Acme | 2702 | 4/cs |
| 5 lbs. Chunky Whitefish Salad | Acme | 2702C | 4/cs |
| - | Acme | 2703 | 4/cs |
| | | 2703 | 6/cs |
| | | | |
| | | 0504 | Single |
| 5 lbs. Hand-Picked Whitefish Meat | Acme | 0504H | 4/cs |
| 5 lbs. Whiting Meat (Ground) | Acme | 0506 | Single |
| 5 lbs. Kippered Salmon Meat | Acme | 0505 | Single |
| HERRING | | - | - |
| | Aama | 2502 | 1/00 |
| 0 | | 2502 | 4/cs |
| | | 2504 | 4/cs |
| 0 | Acme | 2501 | 4/cs |
| Gallon Cream Herring Tid-Bits | Acme | 2503 | 4/cs |
| . | | 0306 | 4/cs |
| | | 2609 | Single |
| | | | |
| 75 Count Herring Fillets in Wine (25 lbs.) | | 2602 | Single |
| | Acme | 2601 | Single |
| 14 lbs. Salt Herring Fillets | Acme | 3943 | Single |
| | Acme | 2605 | Single |
| | Acme | 2604 | Single |
| | | | |
| Gallon Pickled Lox in Wine | Acme | 2409 | Single |
| | | | |



| | BRAND | ITEM # | CASE | |
|---|-----------------|--------|-----------|--|
| COLD SMOKED SALMON ¹⁰ | DUD | 5000 | 10/ | |
| 3 oz. Smoked Organic Salmon | BHB | | 12/cs | |
| 4 oz. Smoked Salmon | BHB | 4406B | | |
| 4 oz. Scottish Cured Smoked Salmon ⁹ | BHB | | 12/cs | |
| 4 oz. Gravlax | BHB | 4526B | | |
| 4 oz. Pastrami Smoked Salmon | BHB | | I2/cs | |
| 5 oz. Sashimi Style Smoked Salmon ⁶ | BHB | | 9/cs | |
| 16 oz. Smoked Salmon | BHB | 4409B | 12/cs | |
| WILD CAUGHT SMOKED SALMON | | | | |
| 3 oz. Sockeye Salmon ^{IO} | BHB | | 1 | |
| 3 oz. Coho Salmon | BHB | 4336B | | |
| 3 oz. King Salmon | BHB | 4339B | | |
| l2 oz. Sockeye Salmon | BHB | 4327B | I2/cs | |
| 12 oz. Coho Salmon | BHB | 4332B | 12/cs | |
| SPECIALTY SMOKED (HOT SMOKED) ¹⁰ | | | | |
| 3 oz. Alaskan Black Cod | BHB | 4338B | 12/cs | |
| Smoked Whitefish Portion (Vac) | BHB | 0522V | 8/cs RW | |
| 5 oz. Smoked Trout Fillets ¹ | BHB | 4105B | I2/cs | |
| I6 oz. Smoked Trout Fillets | BHB | 1105A | 10/cs | |
| Whole Smoked Whitefish (Vac) | BHB | 05018 | l8lb/cs | |
| Peppered Mackerel Fillets | BHB | 4109B | 3lb/cs RW | |
| 4 oz. Baked Salmon Portion ⁵ | BHB | 4207B | l2/cs | |
| 4 oz. Peppered Salmon Portion ⁵ | BHB | 4205B | 12/cs | |
| 4 oz. Herb Salmon Portion ⁵ | BHB | 12017 | I2/cs | |
| 4 oz. Honey Maple Salmon Portion | BHB | 12015 | I2/cs | |
| 4 oz. BBQ Salmon Portion ⁵ | BHB | 12016 | I2/cs | |
| Honey Maple Smoked Salmon | BHB | | I2/cs | |
| SALADS | | | | |
| 8 oz. Smoked Whitefish Salad ¹⁰ | BHB | 4602B | I2/cs | |
| 8 oz. Smoked Wild Alaskan Salmon Spread | BHB | 4603B | | |
| 2 lbs. Smoked Whitefish Salad | BHB | 4600B | | |
| HERRING & SALMON MARINADES ¹¹ | | | | |
| 12 oz. Herring in Wine ¹⁰ | BHB | 4411B | I2/cs | |
| 12 oz. Herring in Cream | BHB | | I2/cs | |
| l2 oz. Herring in Dill | BHB | | I2/cs | |
| 12 oz. Ginger Infused Herring | BHB | 442IB | I2/cs | |
| 12 oz. Herring in Mustard | BHB | 4416B | 12/cs | |
| 12 oz. Spiced Matjes Herring | BHB | 4417B | I2/cs | |
| 12 oz. Roll Mop Herring w/ Pickle | BHB | 4419B | I2/cs | |
| 12 oz. Homestyle Herring | BHB | 4418B | I2/cs | |
| 26 oz. Herring in Wine | BHB | 4413B | I2/cs | |
| 26 oz. Herring in Cream | BHB | 4414B | I2/cs | |
| OTHER SPECIALTIES ⁴ | | | | |
| 8.8 oz. Smoked Salmon Poke Bowl | BHB | 4443B | I2/cs | |
| 8.8 oz. Smoked Tuna Poke Bowl | BHB | 444IB | 12/cs | |
| | | | , | |
| BLUE HILL BAY | [®] Bu | lk | | |
| DESCRIPTION | BRAND | ITEM # | CASE | |
| COLD SMOKED SALMON | | | | |
| Whole Smoked Salmon Side | BHB | 0308 | 10/cs RW | |
| Pre-Sliced Smoked Salmon | BHB | | | |
| Scottish Style Reserve - Skin on | BHB | | 12/cs RW | |
| HERRING | | | - | |
| 3lbs. Matjes Herring | BHB | 2803 | 6/cs | |
| | | | | |
| RUBY BAY® Retail | | | | |
| Where Innovation Meets Tradition | | | | |
| | | | | |

| | vviiere innovation wiee | is maun | | |
|--------------------|---------------------------------|---------|--------|-------|
| DESCRIP | | BRAND | ITEM # | CASE |
| COLD SMOKED | PRE-SLICED NOVA ¹² | | | |
| 3 oz. A | All-Natural Smoked Salmon | RB | 5875 | l2/cs |
| 3 oz. N | Nova Salmon | RB | 5880 | 12/cs |
| 3 oz. l | rish Style Smoked Salmon | RB | 5879 | 12/cs |
| 3 oz. N | Norwegian Style Smoked Salmon | RB | 5877 | 12/cs |
| 3 oz. S | Scottish Style Smoked Salmon | RB | 5864 | 12/cs |
| 3 oz. L | emon Pepper Smoked Salmon | RB | 5856 | 12/cs |
| 6 oz. 1 | Nova Salmon | RB | 5867 | 12/cs |
| 12 oz. | All-Natural Smoked Salmon | RB | 5881 | 12/cs |
| 12 oz. | Nova Salmon | RB | 5866 | 12/cs |
| 12 oz. | Norwegian Style Smoked Salmon | RB | 5878 | 12/cs |
| 12 oz. | Bagel Cuts | RB | 5865 | 12/cs |
| 12 oz. | Smoked Salmon Trimmings \star | RB | 5899 | 12/cs |
| WILD CAUGHT | SMOKED SALMON | | | |
| 3 oz. S | Smoked Sockeye Salmon | RB | 5858 | I2/cs |
| 3 oz. S | Smoked King Salmon | RB | 5860 | 12/cs |
| | | | | |
| | | | | |









WWW.ACMESMOKEDFISH.COM | CALL US AT 718-383-8585

The ACME Difference



Acme Smoked Fish Corporation recently expanded its manufacturing capabilities with state-of-the-art facilities in North Carolina and Chile to become the most advanced cold smoked fish operation in the world.

Facility highlights include:

- *Leading food safety design and engineering for control of Listeria and other pathogens.
- Management is the strongest food safety and quality team in the industry with food science credentials ranging from B.S., M.S. to Ph.D.
- * Custom built parts and equipment for hygienic design and ease of cleaning.
- * Efficient process flow to maintain optimal freshness and quality.
- **Cutting edge research and development capabilities.**
- *A comprehensive Quality Management Program to ensure segregation of product, employee movement, and equipment to prevent cross-contamination.

The Acme-Chile division gives Acme's U.S. smoking operations the unique advantage of being in complete control of its raw material. The integration of Acme's proprietary food safety and processing techniques in the production and the handling of raw material is the final link in the company's comprehensive manufacturing strategy.



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