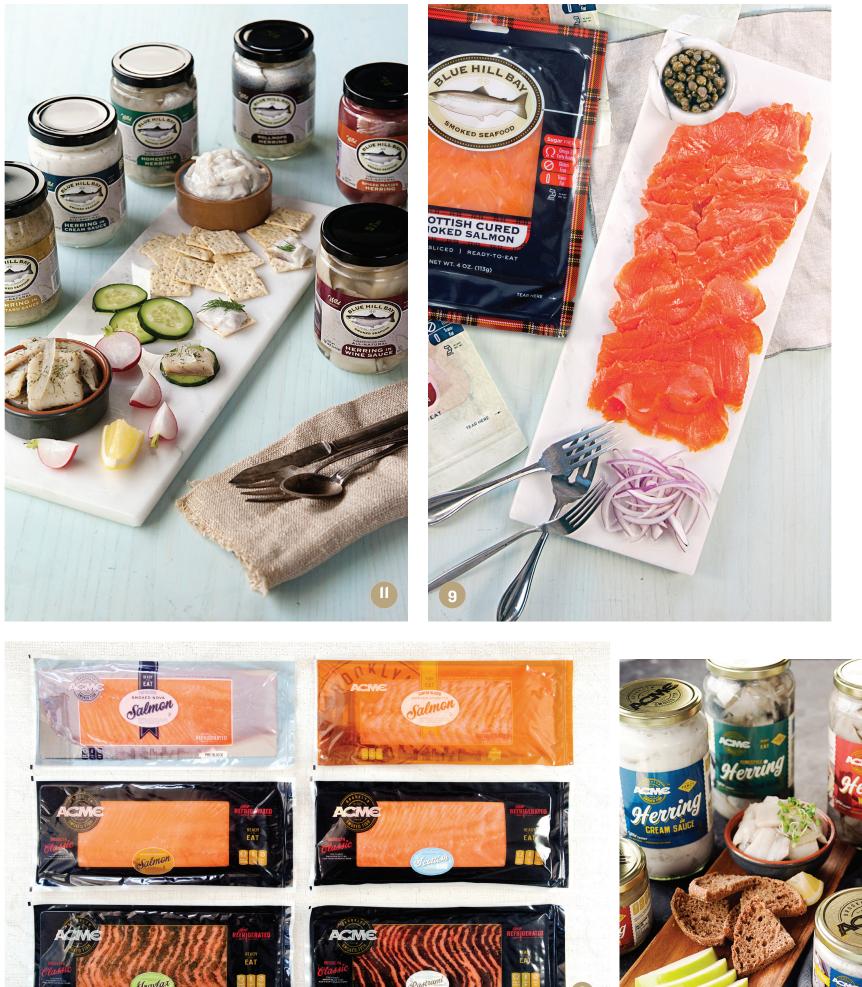


# A Family's *Legacy* A Brooklyn Tradition













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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<sup>™</sup> 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 <sup>7</sup>				
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) <sup>2</sup>				
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 <sup>3</sup>				
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	

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			BRAND	ITE

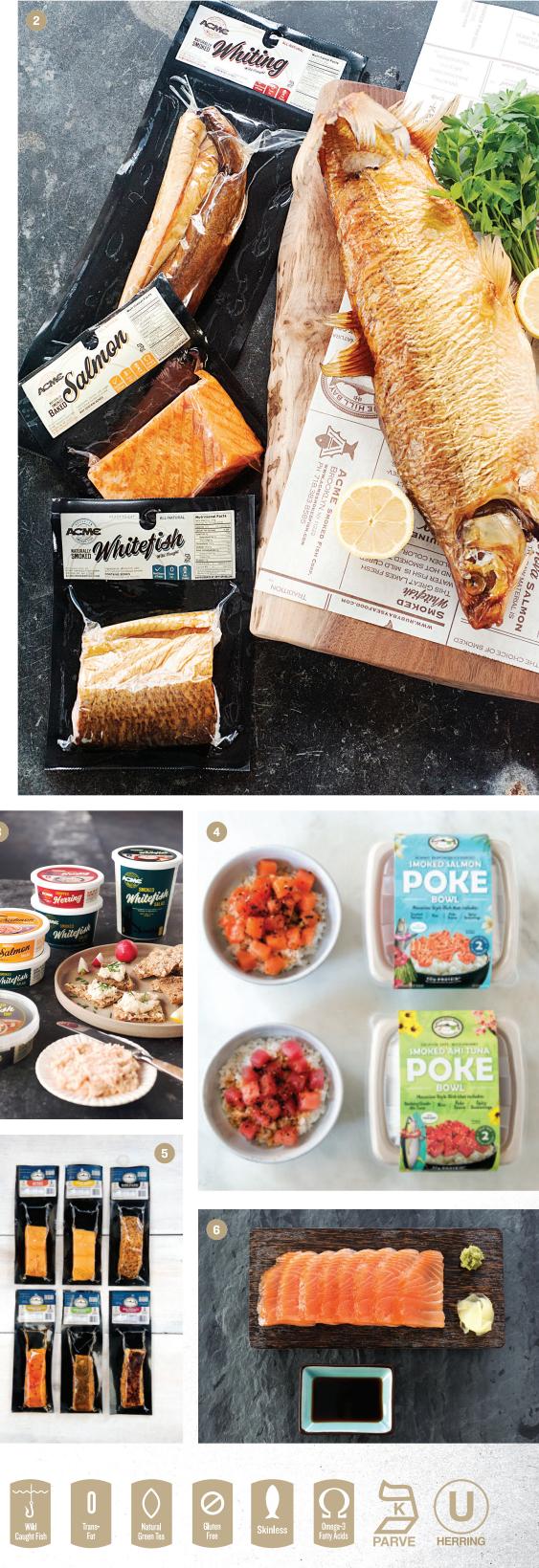
Traditionally Smoked S	ince 190	0	
DESCRIPTION	BRAND	ITEM #	CAS
COLD SMOKED PRE-SLICED SALMON <sup>8</sup>			
Pre-Sliced Smoked Salmon	Acme	0405	2/cs RW
Norwegian Style Smoked Salmon - Skin On			12/cs RW
			2/cs RW
		0109	2/cs RW
Pre-Sliced Norwegian Smoked Salmon	Acme	0405W	2/cs RW
Pre-Sliced (Salty) 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
<b>.</b>		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 <sup>10</sup>	DUD	5000	10/	
3 oz. Smoked Organic Salmon	BHB		12/cs	
4 oz. Smoked Salmon	BHB	4406B		
4 oz. Scottish Cured Smoked Salmon <sup>9</sup>	BHB		12/cs	
4 oz. Gravlax	BHB	4526B		
4 oz. Pastrami Smoked Salmon	BHB		I2/cs	
5 oz. Sashimi Style Smoked Salmon <sup>6</sup>	BHB		9/cs	
16 oz. Smoked Salmon	BHB	4409B	12/cs	
WILD CAUGHT SMOKED SALMON				
3 oz. Sockeye Salmon <sup>IO</sup>	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) <sup>10</sup>				
3 oz. Alaskan Black Cod	BHB	4338B	12/cs	
Smoked Whitefish Portion (Vac)	BHB	0522V	8/cs RW	
5 oz. Smoked Trout Fillets <sup>1</sup>	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 <sup>5</sup>	BHB	4207B	l2/cs	
4 oz. Peppered Salmon Portion <sup>5</sup>	BHB	4205B	12/cs	
4 oz. Herb Salmon Portion <sup>5</sup>	BHB	12017	I2/cs	
4 oz. Honey Maple Salmon Portion	BHB	12015	I2/cs	
4 oz. BBQ Salmon Portion <sup>5</sup>	BHB	12016	I2/cs	
Honey Maple Smoked Salmon	BHB		I2/cs	
SALADS				
8 oz. Smoked Whitefish Salad <sup>10</sup>	BHB	4602B	I2/cs	
8 oz. Smoked Wild Alaskan Salmon Spread	BHB	4603B		
2 lbs. Smoked Whitefish Salad	BHB	4600B		
HERRING & SALMON MARINADES <sup>11</sup>				
12 oz. Herring in Wine <sup>10</sup>	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 <sup>4</sup>				
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	<sup>®</sup> 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				

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DESCRIP		BRAND	ITEM #	CASE
<b>COLD SMOKED</b>	PRE-SLICED NOVA <sup>12</sup>			
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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