

TAKING



WILD TO THE FUTURE

AMERICAN SEAFOODS



PRIDE OF THE SEA

A photograph of two fishermen on a boat. The fisherman on the left is wearing a black hard hat with an American flag sticker, a red life vest, and a dark blue shirt. He is holding a thick green rope. The fisherman on the right is wearing a white hard hat, a red life vest, and a dark blue shirt. He is holding a metal hook and a blue rope. The background is a blurred view of the sea and the boat's structure.

OUR MISSION:

American Seafoods feeds the world better food sourced from a better place. We pride ourselves on delivering wild caught, sustainable, and frozen-at-sea products to a billion people around the globe every year.

MASTERS OF THE CRAFT

Our story began in 1988 with one boat and one fisherman. Now, the hundreds of fishing professionals we employ are dedicated to producing the finest seafood products available.

It takes something extra to work in the distant waters. Operating in the cold waters of the Bering Sea and the North Pacific Ocean requires a unique level of experience, skill, and passion.

American Seafoods is one of the largest seafood providers in the United States, with 45 percent of the at-sea quota for Wild Alaska Pollock and a major share of the Pacific Hake fishery in the Northwest.

With our best-in-class catcher/processors, commitment to sustainability, and logistical and sales offices around the world, American Seafoods is uniquely positioned to provide customers with products and service that surpass expectations.



15 YEARS
AVERAGE
EXPERIENCE
per crew member

6 BEST-IN-CLASS
catcher/processor
VESSELS

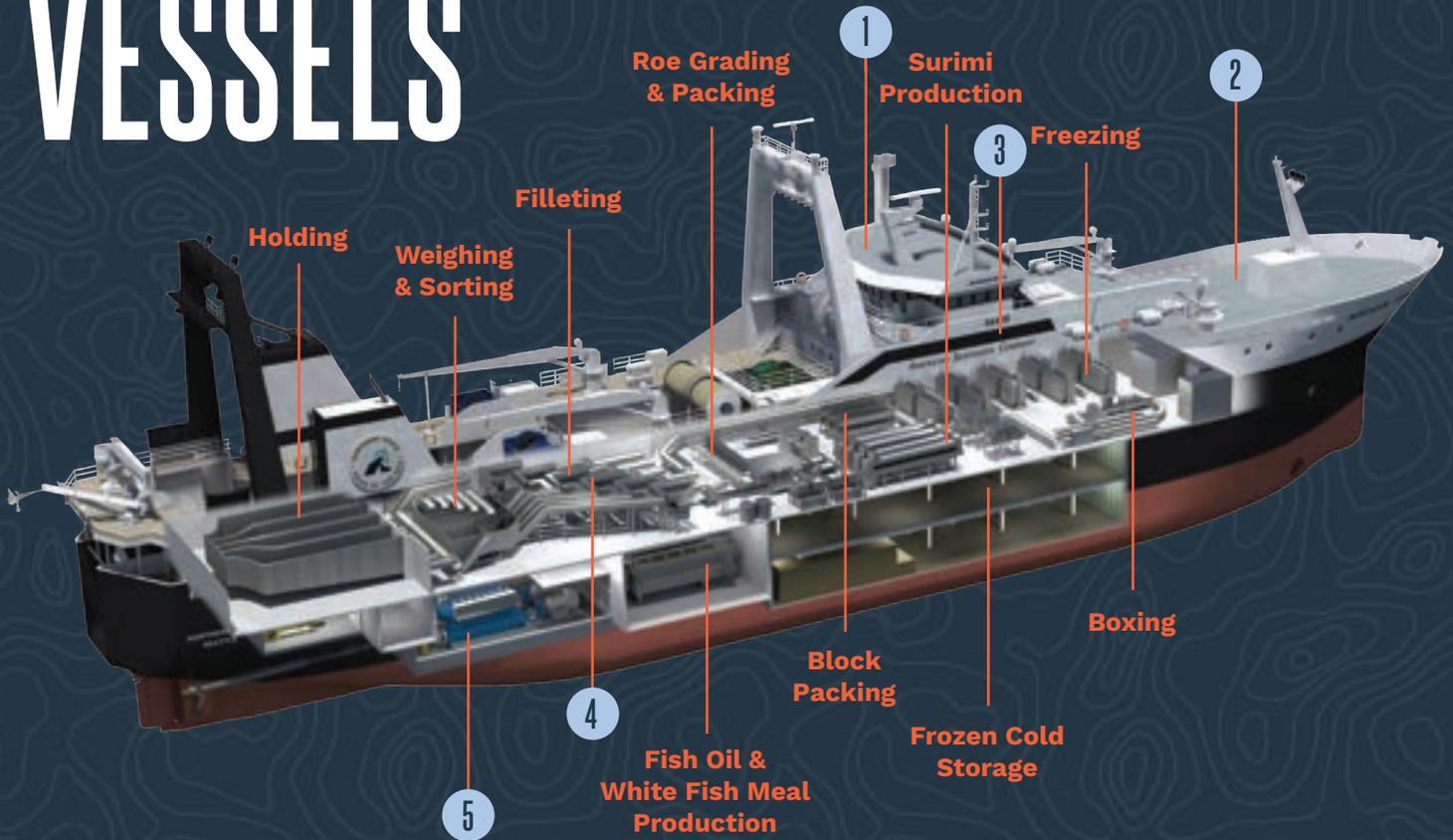


THE FROZEN-AT-SEA ADVANTAGE

OUR SECRET IS THE FRESHNESS. It may seem surprising to hear one of the world's largest producers of frozen seafood products talk about "freshness". It is absolutely one of the most critical factors in the superior quality of all our products for our customers.

EACH OF OUR CATCHER/PROCESSORS time their catches of Wild Alaska Pollock, Pacific Cod, Yellowfin Sole and Pacific Hake to best utilize the on-board processing facilities and ensure the fish are processed within hours of harvest. The result of this level of control on our vessels is not only the highest-quality fillet, surimi and roe products in the world, but also unparalleled fish/bone meal and aqua-grade fish oil.

WELCOME ON BOARD OUR STATE-OF-THE-ART VESSELS



1. WHEELHOUSE

Our deeply experienced wheelhouse staff includes the captain and the first mate, who are in charge of operations on the entire vessel.

2. DECK

Deckhands get plenty of fresh air while dealing with the fishing gear used to deploy and retrieve nets.

3. GALLEY

The galley staff cooks meals for the crew, does laundry, and cleans the ship.

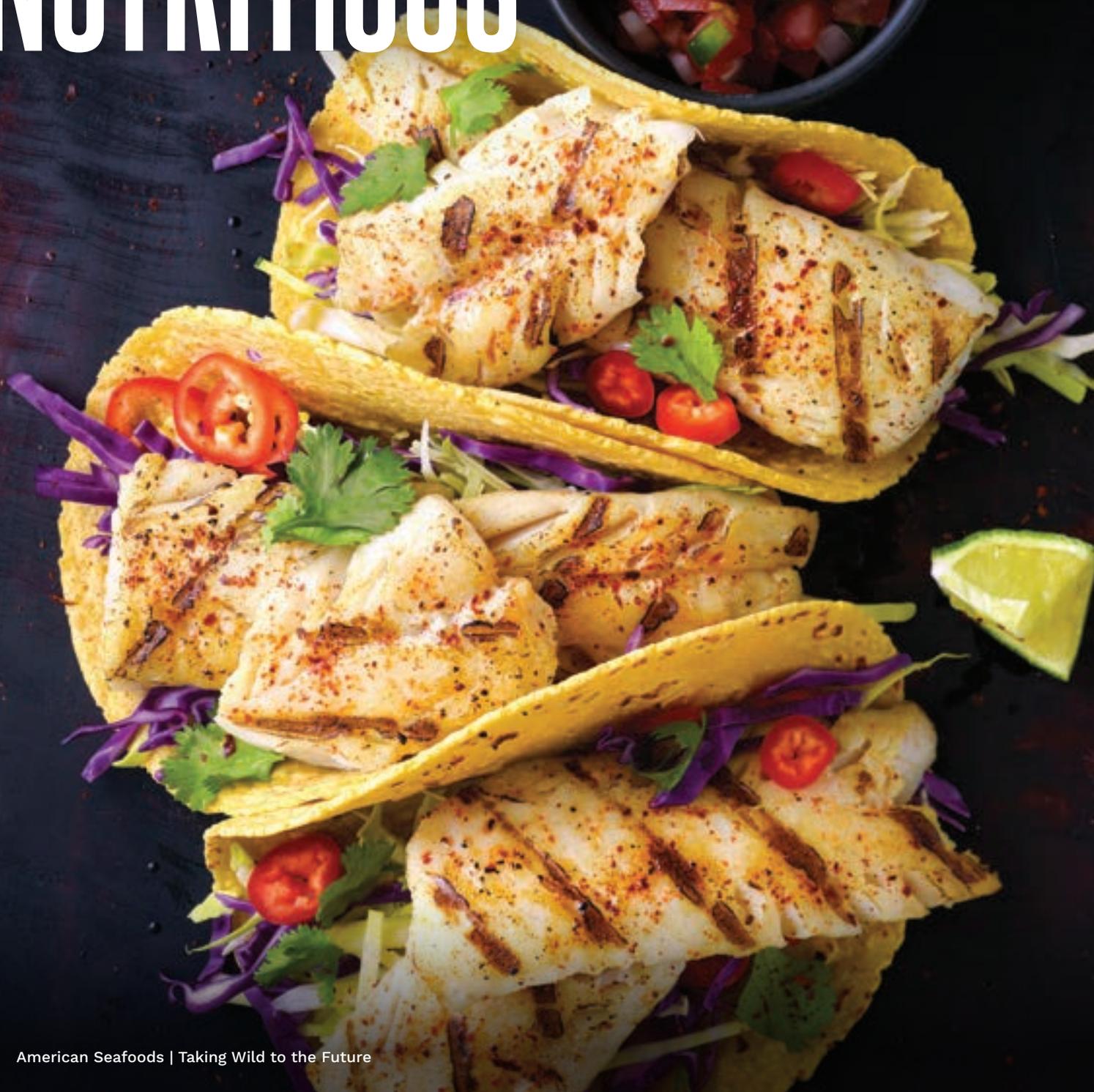
4. FACTORY

The factory staff works with the state-of-the-art machinery in the fish processing and packaging area.

5. ENGINES

Engineers keep motors and onboard power equipment running smoothly throughout the mission.

HEALTHY, FRESH, NUTRITIOUS



SIGNATURE PRODUCTS



WHOLE FILLET

Produced at sea, American Seafoods' fillet blocks are processed at the peak of freshness. Pin Bone Out (PBO), Deep-Skinned (DSAP), and Pin Bone In (PBI) whole fillet blocks (belly flaps removed) made from Wild Alaska Pollock and Wild Pacific Hake are frozen within hours of harvest without any use of additives. Compressed frozen blocks provide a consistent variety of portions which can be sold plain, seasoned or battered and breaded.



SURIMI

Our frozen-at-sea surimi blocks are made from whole Alaska Pollock and Pacific Hake fillets. American Seafoods produces a full line of surimi grades including SA, FA, A, KA, B, and RA made with standard surimi ingredients including all natural options. Our surimi blocks provide the highest degree of freshness and functionality.



ROE

As shown, Mentaiko in Japan, is American Seafoods' Wild Alaska Pollock Roe, which is graded and frozen immediately after catch. Up to 18 different quality grades are packed and frozen in 7.5 kg blocks. This high-end, nutritionally rich, high quality roe is sold mainly into Asian and European markets where it is further processed into consumer products.

MARINE INGREDIENTS



ULBA® FISHMEAL

American Seafoods' White Fish Meal has high protein content and superior freshness. Irreplaceable as an ingredient for aquaculture and companion animal, feeds with high demand to performance, nutrition, and palatability. Naturally preserved meal made from Alaska Pollock and Pacific Hake is sold as American Seafoods' ULBA® Fishmeal.



FISH OIL

Our aqua-grade crude fish oil is renowned for its high quality and purity. It is processed within just a few hours of harvest. Due to its high nutritional content, fish oil is a prized ingredient for use in aquaculture and companion animal feed. It can also be further refined for human nutrition supplements.



MARINE COLLAGEN PROTEINS (MCP™)

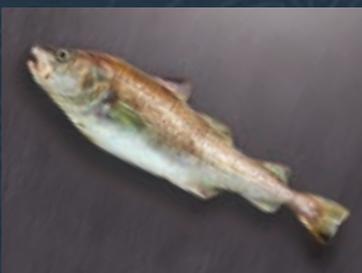
American Seafoods' Marine Collagen Protein (MCP) is a unique high quality product for the companion animal feed industry. MCP is a frozen, human-grade raw material with properties for all-natural binding and texture improvement for animal treats, "toppers", and freeze dried companion animal food.

ALL NATURAL WHOLE FISH



YELLOWFIN SOLE

We produce at-sea frozen blocks of both whole and headed & gutted Yellowfin Sole. These are sold primarily domestically and in our Asian markets, where they are reprocessed into fillets for sale into retail and foodservice markets across the globe. Yellowfin Sole is also an increasingly popular product in Chinese domestic markets.



PACIFIC COD

We produce at-sea frozen blocks of headed & gutted Pacific Cod that are graded both by size and by weight and whether the collar-bone is left on or removed. The main markets for trawl-caught Pacific Cod are the Northeastern US, Southern Europe and Asia. Pacific Cod has a mild, almost sweet flavor with large flaky texture that makes it a favorite and perennially popular fish dish for many cultures.

A PROMISE FOR FUTURE GENERATIONS

INDUSTRY STANDARDS

Everything we do, and will do in the future, starts with the sustainable management of our fishery's resources. All of the fisheries where we catch are Marine Stewardship Council (MSC) certified as sustainably managed fisheries. American Seafoods Company has also received MSC chain of custody certification.



* American Seafoods is a member of the Pet Sustainability Coalition.

AMERICAN SEAFOODS' PERFORMANCE

Beyond the sustainable management of the fisheries, our products are some of the most environmentally friendly protein products available.

LESS THAN **1%**
bycatch

ZERO
freshwater
IMPACT*

99%
catch
UTILIZATION

LOW CARBON
FOOTPRINT

FULL
TRACEABILITY

** American Seafoods' vessels are outfitted with desalination equipment that is capable of satisfying all our fresh water onboard production needs.*

A large fishing vessel is shown sailing on the ocean. In the background, there are large, rugged mountains covered in snow or ice. The sky is overcast with soft, diffused light. The overall scene conveys a sense of a remote, natural environment.

SUSTAINABLY LEADING THE WAY

OUR COMMITMENT:

The fisheries have been good to us. Keeping them sustainable and pristine is an obligation—and responsibility—we take seriously. We're unwavering in our pledge to be good stewards of the fisheries and ecosystems in which we work every day.



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