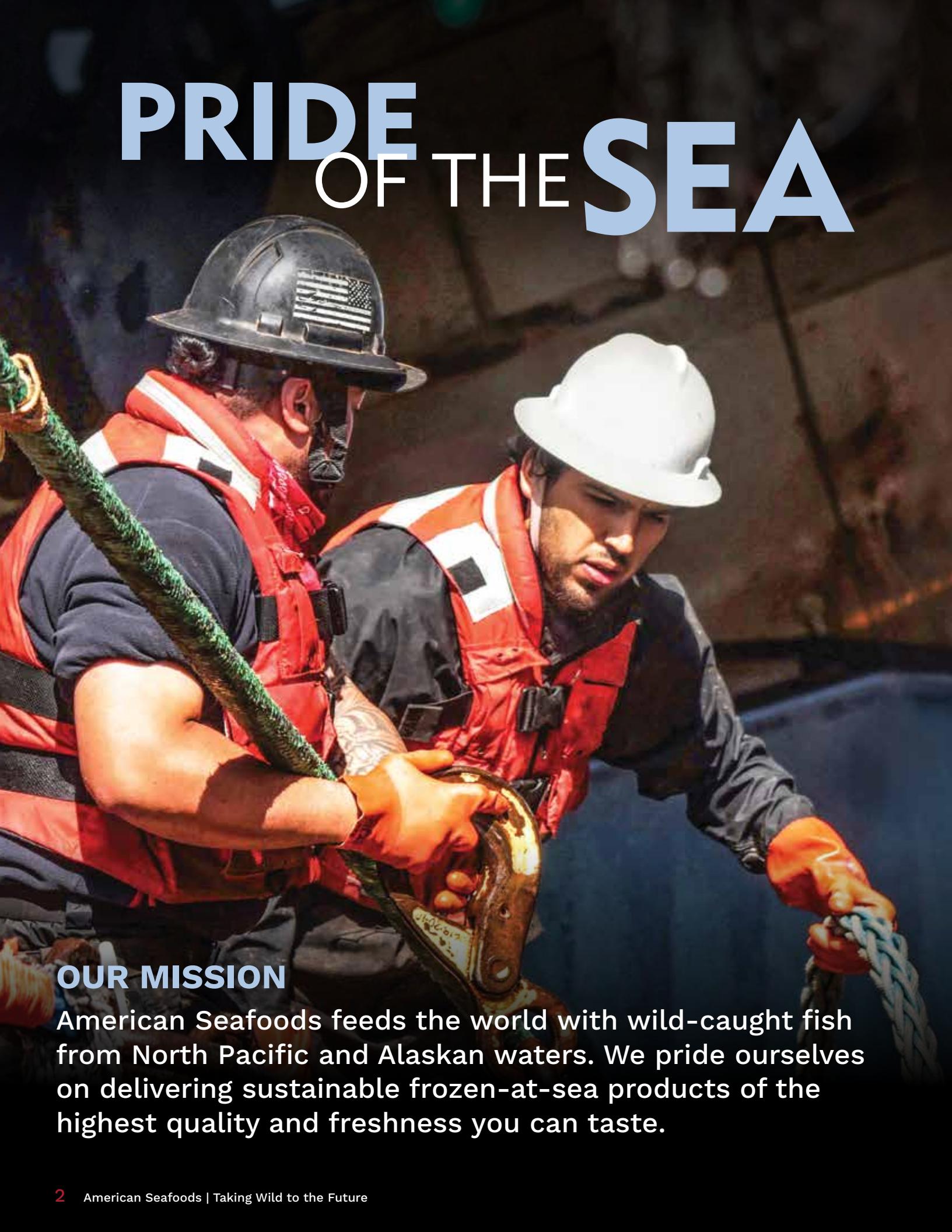




TAKING WILD TO THE FUTURE



PRIDE OF THE SEA

A dramatic, low-light photograph of two men in safety gear working on a ship's equipment. One man, wearing a dark hard hat with an American flag sticker and a red and white life vest, is on the left, focused on a large, metallic, cylindrical object. The other man, wearing a white hard hat and a red and white life vest, is on the right, looking towards the camera. They are surrounded by ropes and industrial equipment, suggesting a maritime environment.

OUR MISSION

American Seafoods feeds the world with wild-caught fish from North Pacific and Alaskan waters. We pride ourselves on delivering sustainable frozen-at-sea products of the highest quality and freshness you can taste.

MASTERS OF THE CRAFT

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

It takes something special to be a part of the crew on one of our modern fishing vessels. Working off the coast of Alaska and in the North Pacific Ocean requires unique experience, skills, 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**

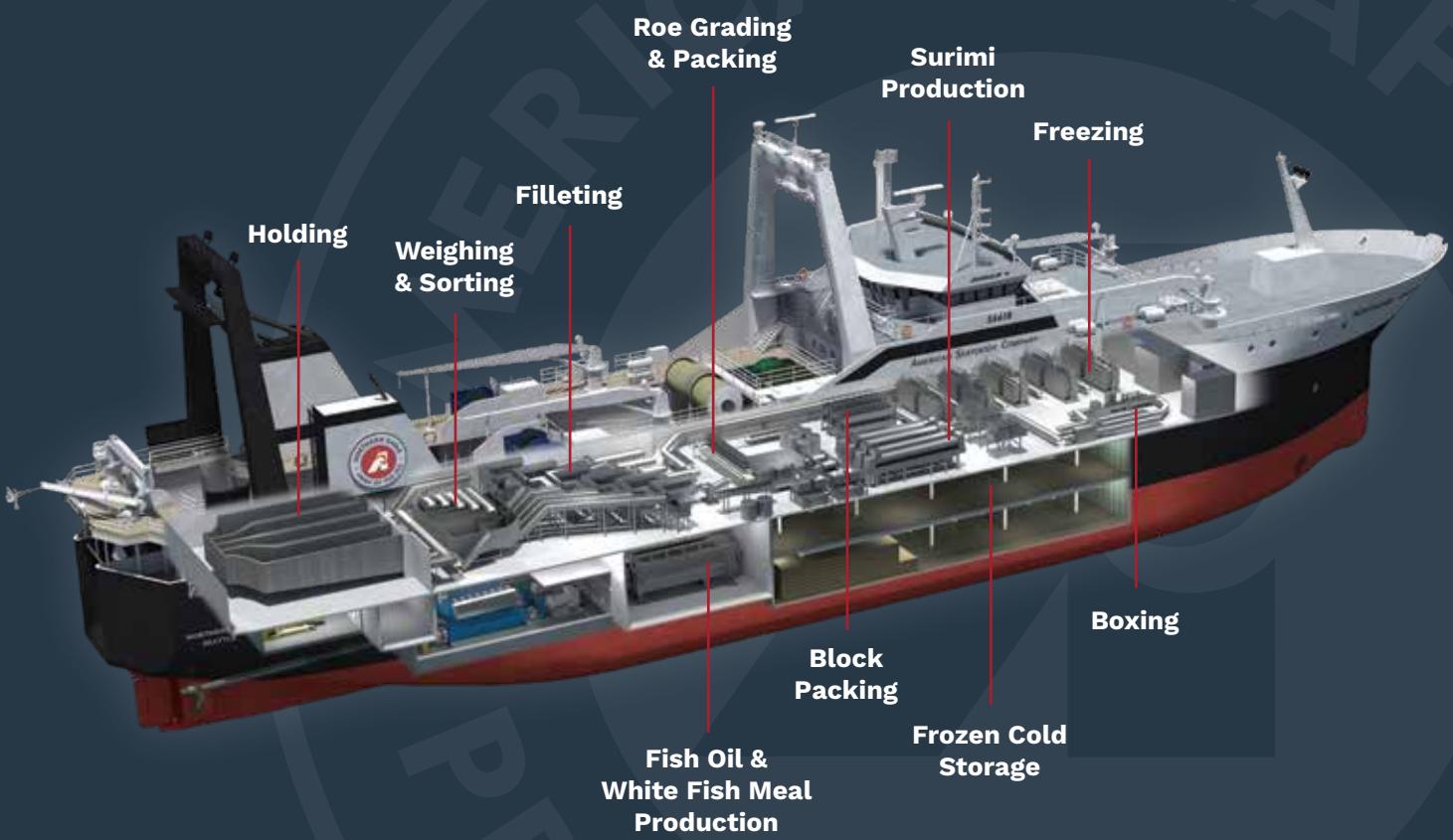
THE FROZEN-AT-SEA ADVANTAGE

A close-up photograph of a meal on a white plate. The main component is a large, white fish fillet, possibly cod or hake, which is heavily seasoned with a yellowish, crumbly mixture, likely a herb and garlic butter. The fillet is garnished with several thin, translucent red onion rings. The plate is surrounded by a variety of colorful vegetables, including green kale, red bell pepper slices, and small red cherry tomatoes. The lighting is bright, highlighting the textures of the fish and the vibrant colors of the vegetables.

“ALWAYS FRESH” IS OUR SECRET RECIPE. The fish we catch is filleted, frozen, and packed on board immediately after catch. By doing this, we can deliver consistent quality and a superior experience for our customers through the supply chain to the final consumer.

EACH OF OUR CATCHER/PROCESSORS catches Wild Alaska Pollock, Pacific Hake, Yellowfin Sole, and Pacific Cod to flash freeze on board the fishing vessel within hours of nets being hauled on deck. Using our state-of-the-art fish processing equipment, we turn the catch into the highest-quality frozen fillet, surimi, and roe products. We also use the best cookers and steam-dry technology to produce excellent high-protein fish meal and fish oils.

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



UNPARALLELED QUALITY



LEADERS IN AT-SEA PROCESSING: Our supply chain starts at sea, where our catch is immediately processed and frozen to capture the highest level of freshness and nutritional quality for the finished product. With the industry's largest fleet of at-sea processing vessels, we can keep our global partners supplied with fresh, high-quality products year-round.

TRANSPARENT AND TRACEABLE PRODUCTS: On every vessel, we freeze our fish within hours of the catch to lock in all the essential nutrients such as protein and omega-3 fatty acids. Every fish we catch is traceable right back to where and when it was caught.

SIGNATURE PRODUCTS



WHOLE FILLET

Produced at sea, American Seafoods' fillet blocks are processed at the peak of freshness. Pin Bone Out (PBO), Deep-Skinned (DSK), 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, using standard surimi ingredients and all-natural options. Our surimi blocks provide the highest degree of freshness and functionality.



ROE

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

MARINE INGREDIENTS



ULBA® FISH MEAL

Naturally preserved meal made from Alaska Pollock and Pacific Hake is sold as American Seafoods' ULBA® Fish Meal. With high protein content and superior freshness, this white fish meal is an irreplaceable ingredient for aquaculture and companion animal feeds, meeting high demands for performance, nutrition, and palatability.



FISH OIL

Our aqua-grade crude fish oil, processed within just a few hours of harvest, is renowned for its high quality and purity. Due to its high nutritional content, fish oil is a prized ingredient for use in aquaculture and companion animal feeds. 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 for reprocessing into fillets for sale in retail and foodservice markets across the globe. Yellowfin Sole is also an increasingly popular product in Southeast Asian markets where it is consumed as a whole fish.



PACIFIC COD

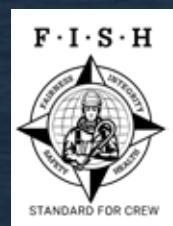
We produce at-sea frozen blocks of headed & gutted Pacific Cod that are graded both by size and weight and by whether the collarbone is left on or removed. The main markets for trawl-caught Pacific Cod are the Northeastern US, Southern Europe, and Asia. Pacific Cod has a mild, almost sweet flavor with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

SUSTAINABILITY IS OUR BUSINESS



INDUSTRY STANDARDS

Harvesting sustainable resources is a privilege, and we take our responsibility seriously. Our stewardship begins with the sustainable management of our fisheries by US federal, regional, and state authorities. Additionally, all our operations are independently certified to global standards of excellence for environmental and social performance.



OUR PERFORMANCE SPEAKS FOR ITSELF

We go above and beyond to minimize our impact on terrestrial and ocean ecosystems.

The Result: The most responsibly produced animal protein on Earth.

**MINIMAL
INCIDENTAL
catch**

**ZERO
freshwater
EXTRACTED**

**Full
catch
UTILIZATION**

**4X LOWER
CARBON FOOTPRINT
THAN CHICKEN**

**End-to-End
TRACEABILITY**

F.I.S.H. STANDARD FOR CREW

A photograph showing several crew members on a fishing vessel. They are wearing bright red and orange waterproof gear with reflective stripes. One crew member in the foreground is wearing a white hard hat and a blue and red jacket, and is looking down at a task. Another crew member to the right is wearing a red hard hat and a red and black jacket, also focused on work. In the background, the ship's superstructure and an American flag are visible against a cloudy sky.

OUR COMMITMENT

American Seafoods' vessels have achieved the globally recognized Fairness, Integrity, Safety & Health (FISH) Standard for Crew certification. FISH's four principles and twenty-eight criteria cover the core elements found in Sedex Members Ethical Trade Audit (SMETA) audits and unique aspects of at-sea fishing operations. This is a rigorous, vessel-specific, and transparent at-sea program that assesses labor practices on fishing vessels and provides assurances to customers, consumers, and the public about the social/labor standards of the vessel.



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