

surimi seafood

{ Capturing the **VALUE** }



Surimi Seafood 101

{ **CAPTURING THE VALUE** } Made from various blends of minced wild-caught whitefish, real crab and premium shellfish flavorings, surimi seafood has established itself as a versatile, convenient and tasty alternative to wild and farmed shellfish. After its introduction to the U.S. market in 1978, the SEALEGS® brand quickly became the gold standard for foodservice operators. Today, Trident offers a full line of quality surimi seafood brands. One is sure to be a perfect fit for your menu application and price point.

the Right Surimi for you

Choosing the right surimi means selecting the appropriate blend of ingredients and choosing a product form that meets the requirements of your particular recipe or application. Value is important, and you can be confident that Trident can help you maximize value by matching the right products to a wide variety of menu applications and price points.

Consider these great reasons to keep surimi seafood on your menu:

CONVENIENCE – Save on prep time. Surimi seafood is always ready in the texture you need whether it's chunks, flakes, shreds, or leg style.

VERSATILITY – Surimi seafood offers unmatched versatility in both hot and cold menu applications—and it's available year-round.

PRODUCT SAFETY – Surimi seafood is fully cooked and pasteurized; and it contains no bones or shells. Produced in Trident's state-of-the-art facility, it is continually certified "excellent" by independent quality assurance auditors.

PROFITABILITY – Compared to wild shellfish, surimi seafood is low in cost; simple to prepare; there's no shell, trim or waste; and it delivers high customer satisfaction.

Trident Premium Brands – Trident's SEALEGS® and Louis Kemp® branded surimi are "Premium" tier choices that hold up beautifully in a wide variety of hot or cold applications, from a classic seafood Alfredo to a crisp surimi Caesar. Our premium surimi is blended with the most real crab meat and the highest percentage of pure Alaska Pollock.

Great menu diversity; top performer in hot or cold applications

Ideal for extending value in crab cakes and bisques

Made with real crab to deliver true shellfish flavor

Trident Choice Brands – If you're looking for great flavor in a sandwich, seafood roll or cold pasta application, be sure to consider Trident's selection of "Choice" brands, including Ocean Master®, Sea Shells® and Seafest® brands of shred-style, salad-style and flake-style surimi seafood. Choice brands are made with a lower percentage of real crab meat for a wider variety of price points while delivering great shellfish flavor and solid value.

Performs well in gentle heat or cold applications

Sprinkle on baked pizza or add to a savory marinara

Great for appetizers with chopped celery, onion and melted cheese

Trident Value Brands – Recognizing that price and good value is all-important for operators on a tight budget, Trident also blends a variety of "Value" brand surimi seafood in salad-style, flake-style, chunk-style and leg-style configurations. Make no mistake, "value" never means "fishy" when you're dealing with Trident. In fact, our Enterprise®, Leg-A-Sea®, Pacific Mate® and Pacific Mate® Value brands offer a clean, mild flavor that will keep your customers satisfied and coming back for more.

Ideal for dressing up cold salads

Great choice for a spicy seafood roll or taco

Works well with bold sauces and flavors

a matter of **Shape** and **Style**

Surimi seafood comes in an exciting variety of shapes and textures. There's sure to be one that's right for your menu, and another to spark your imagination.



Salad Style – Our most popular product form; a mixture of shreddable flakes for flavor and volume, and durable chunks for authentic bite.

Think: Salads, pastas, wraps, seafood rolls, ceviche, and dips



Chunk Style – The most durable of “small-bite” shapes, they're ideal for recipes requiring a firm morsel of flavor.

Think: soups & bisques, appetizers & skewers



Shred Style – The most cost-effective product form, shredded and fluffy with flavor, this style delivers a 15% greater yield per pound and performs beautifully as an extender when blended with real shellfish.

Think: pizza, stuffings, crab cakes, light appetizers, shreds & dips



Leg Style – Mimicking the shape and texture of a real king crab merus meat, this popular style offers a finger-food selection that's perfect for dipping and delivers a firm bite. Serve whole or cut them diagonally into artistic shapes.

Think: dips, fondue, California rolls



Flake Style – Considered the most versatile product form, these handy little flakes can be shredded easily by hand to replicate real crab body meat; used whole as firm bites; or partially shredded for a combination of great flavor and texture.

Think: cold salads, crab cakes, hot or cold pastas

Surimi Seafood



Premium Brands

SEALEGS® SUPREME® – Salad Style (Chunk & Flake)

412002	SEALEGS Supreme®	6/2/2.5 lb.
412027	SEALEGS Supreme®	4/2.5 lb.

SEALEGS® EXTREME® – Shred Style

416786	SEALEGS Extreme® Shred Style	4/2.5 lb.
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SEALEGS® WHOLE LEGS™

410010	Leg Style	6/2/2.5 lb.
412050	Ultimate Sushi leg	12/1 lb.

SEALEGS® BLUE CRAB™

416785	Shred Style	4/2.5 lb.
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LOUIS KEMP® CRAB DELIGHTS®

7929601102	Salad Style (Flake & Chunk)	4/2.5 lb.
7929601104	Flake Style	4/2.5 lb.
7929692400	Super Shreds	12/2.5 lb.



Choice Brands

OCEAN MASTER

7929692184	Shredded Flake Style	10/3 lb.
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SEA SHELLS

420010	Salad Style	4/2.5 lb.
420011	Flake Style	4/2.5 lb.
425193	Blue Crab Salad Style	6/2.5 lb.

SEAFEST®

1088701201	Salad Style	4/2.5 lb.
1088701210	Blue Crab Salad Style	4/2.5 lb.

Value Brands

ENTERPRISE

7929692113	Flake Style	12/2.5 lb.
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LEG-A-SEA

421124	Salad Style	4/2.5 lb.
421126	Flake Style	12/2.5 lb.
421131	Flake Style	12/1 lb.
421127	Flake Style	4/2.5 lb.
421150	Leg Style <i>individually wrapped</i>	12/1 lb.

PACIFIC MATE

1088701300	Salad Style	4/2.5 lb.
1088701301	Flake Style	12/2.5 lb.

PACIFIC MATE VALUE

1088706309	Flake Style	12/1 lb.
1088706310	Flake Style	12/2.5 lb.
1088706312	Leg style	4/2.5 lb.



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Artichoke Dip

{with surimi seafood, horseradish & lemon pepper}

4 servings



8 oz.	Low-fat cream cheese, softened	14.75 oz.	Artichoke hearts, drained and chopped
½ cup	Low-fat mayonnaise	8 oz.	Surimi seafood
1 Tbsp.	Creamy horseradish or ½ tsp. hot pepper sauce		Assorted crackers or fresh cut vegetables, for dipping
¼ tsp.	Lemon pepper seasoning		
1 cup	Shredded Parmesan cheese		

Blend cream cheese, mayonnaise, horseradish (or hot pepper sauce), lemon pepper, and Parmesan cheese. Stir in artichokes and surimi seafood; place in shallow baking dish. Bake at 450°F about 10 minutes or until hot, and top is browned. Serve with crackers or vegetables.

**Microwave variation: Place dip in microwavable dish. Cook in a microwave on medium power (50%) for 3 to 4 minutes, stirring occasionally, until hot.*

photo & recipe courtesy of Alaska Seafood Marketing Institute



Crab Cakes

{with surimi seafood and Worcestershire sauce}

24 servings



4 ½ cups	White bread crumbs	2 Tbsp.	Old bay style seasoning
12 ea.	Eggs	3 lb.	Surimi seafood flake style
9 Tbsp.	Parsley, finely chopped	3 lb.	Surimi seafood shred style
3 Tbsp.	Worcestershire sauce		As needed salt and pepper
1 Tbsp.	Hot sauce		As needed Tartar sauce,

Mix breadcrumbs and eggs in a large bowl. Add chopped parsley, Worcestershire sauce, hot sauce and Old bay style seasoning, stir to combine. Fold in surimi seafood. Season with salt and pepper to taste. Form into 5 oz. patties, place on a lightly buttered sheet pan. Preheat oven to 425°F. Brush the top of the crab cake lightly with melted butter. Bake 8-10 minutes until lightly browned, remove and hold warm. Serving Style (for tray pass): Spread tartar sauce randomly over a serving tray. Place the crab cakes on a tray and serve, garnish with additional chopped parsley.

photo & recipe courtesy of Alaska Seafood Marketing Institute



Portofino Soup

{with surimi seafood, red pepper & white wine}

6 servings



2 Tbsp.	Olive oil	¼ tsp.	Red pepper flakes
1 large	Onion, diced	⅛ cup	Saffron or 1½ tsp. turmeric
1 cup	Celery, thinly sliced	½ cup	Dry white wine
1 cup	Fresh fennel, thinly sliced or 2 tsp. dried fennel	12 oz.	Clam juice
6 oz.	Baby leaf spinach	2 cups	Fat-free chicken or veg. broth
2 Tbsp.	Chopped fresh basil	12 oz.	Marinara sauce
1 ½ tsp.	Minced garlic	1 lb.	Surimi seafood
1 tsp.	Dried oregano		Kosher salt, to taste

Heat oil in large pot. Stir in onions, celery, and fennel. Sauté until tender, about 8-10 minutes. Stir in spinach, basil, garlic, oregano, red pepper, and saffron; cook until spinach is wilted. Stir in wine; bring to boil and simmer 1 minute. Blend in clam juice, broth, and marinara sauce. Simmer an additional 5 to 10 minutes, stirring occasionally. Add salt to taste. Divide surimi seafood among six soup bowls. Fill bowls with 1 ½ cups soup.

photo & recipe courtesy of Alaska Seafood Marketing Institute



Composed Salad

{with surimi seafood, artichokes and bacon}

4 servings



12 oz.	Marinated artichokes, quartered	4 med.	Roma tomatoes, cut in wedges
12 oz.	Surimi seafood	2 med.	Avocados, peeled and diced
12 oz.	Romaine lettuce or mixed salad greens	4 oz.	Sliced ripe olives, drained
		1 cup	Crumbled cooked bacon
4 large	Hard-cooked eggs, sliced	1 1/3 cup	Creamy bottled dressing*

Drain artichokes, reserving marinade. Pour reserved marinade over surimi seafood in bowl; set aside. Divide and place salad greens on plate. Portion one-quarter of eggs, tomatoes, avocados, olives, artichokes, and bacon over salad greens. Top with drained surimi and 1/3 cup salad dressing.

*A signature dressing made by blending 2/3 cup low-fat mayonnaise, 1/3 cup chili sauce, 1 Tbsp. minced green onions, 2 tsp. lemon juice, 1 tsp. prepared horseradish, and 1/8 tsp. cayenne may be substituted for bottled dressing. Low-Fat Variation: Substitute 1 cup non-fat salad dressing, artichokes packed in water and exclude bacon; reduce the number of eggs to two.

photo & recipe courtesy of Alaska Seafood Marketing Institute



Seafood Wrap

{with surimi seafood and Santa Fe style sauce}

50 servings



40 oz.	Mayonnaise	3 lb., 12 oz.	Canned corn
2 1/2 cups	Low-fat Italian dressing	3/4 gallon	Cooked rice
1 1/4 cups	Fresh lime juice	10 oz.	Sliced green onions
1/4 cup	Chili powder	2 1/2 cups	Chopped cilantro
3 Tbsp.	Garlic salt	50 large	Lettuce leaves
10 lb.	Surimi seafood chunks or shreds	50 (8 to 10")	Spinach, flour or corn tortillas
32 oz.	Canned diced green chilies		

In large bowl, blend mayonnaise, dressing, lime juice, chili powder and garlic salt. Stir in surimi seafood, green chilies, corn, rice, green onions and cilantro. For each serving, portion about 1 cup salad into center of a lettuce-lined tortilla.

photo & recipe courtesy of Alaska Seafood Marketing Institute



Seafood Ceviche

{with surimi seafood, jalapeño and cilantro}

4 servings



8 oz.	Surimi seafood	2 tsp.	Chopped garlic
8 oz.	Salad shrimp	1 Tbsp.	Fresh lemon juice
1 1/2 cup	Diced ripe tomatoes	1 Tbsp.	Fresh lime juice
1/2 cup	Diced yellow onion	1/4 cup	Chopped cilantro
1 Tbsp.	Seeded, minced jalapeño		Salt and fresh ground pepper

Break surimi seafood into shreds by hand. Combine all of the ingredients in a medium size bowl and stir to mix. Cover and chill for at least 2 hours before serving.