Wild & Simple
ALASKAN POLLOCK

REDI CUTS™  SKILLET REDI™  BATTER REDI™  PAN REDI™

Trident SEAFOODS
Simply Put, WILD ALASKAN

SEAFOOD HAS NEVER BEEN MORE POPULAR,
and calling out “Wild Alaska” on your menu will increase your sales. HERE’S THE PROOF:

94% of consumers say they are more likely to order a seafood item when the word “Alaska” is used as a menu descriptor.

3-1 consumer preference for Wild seafood over farmed

66% of US consumers say it’s important that their food is produced sustainably.

100% of Alaska’s commercial fisheries are sustainable. It’s written into the state’s constitution.

Source: ASMI
FROM THIS TO THIS
PREMIUM ALASKAN POLLOCK

Wild & Simple Alaskan Pollock products offer all the SUSTAINABILITY, HEALTH, BRANDING, AND AFFORDABILITY benefits of Wild Alaskan Pollock – but they also elevate the fish.

- Deep skinned for whiter fillets
- 20% greater yield
- Once frozen
- No additives
- Non-GMO

These four revolutionary new products and the simple-to-prep recipes that accompany them will change your menu forever.
REDI CUTS™: These .36 oz diamond-shaped pieces make it easy to add sustainable Wild Alaskan Seafood to any dish. IT’S SIMPLE:

STEP 1: Gather desired portion (24 pieces per cup)
STEP 2: Sauté from frozen
STEP 3: Add to your favorite dish

IDEAL FOR FAST CASUAL, MIDSCALE, QSR, & COOKING STATIONS

ASIAN FUSION ALASKAN POLLOCK TACOS

Fish tacos have never been more popular, and now they’re even easier to prepare. This dish combines on-trend flavors like sesame oil, red cabbage, papaya, and red radishes for a new take on a red-hot menu item.

ALASKAN POLLOCK PAPPARDELLE W/CARROT TOP PESTO

This modern take on a classic Italian dish is ready in minutes. Just sauté the Redi Cuts™, cook the pasta, and mix with a pesto sauce that combines carrots, basil, garlic, and pine nuts for a delicious and on-trend Italian menu item.
Wild & Simple Alaskan Pollock

SKILLET REDI™: These 14.4 oz mini-blocks are great for small group servings and for restaurants with fast table turnover rates. IT’S SIMPLE:

STEP 1: Thaw
STEP 2: Sauté, breaking apart as you cook
STEP 3: Add to your favorite dish

or

STEP 1: Place in a quarter pan (from frozen)
STEP 2: Roast, seasoning as you go
STEP 3: Add to your favorite dish

IDEAL FOR FAST CASUAL, MIDSCALE, QSR, & COOKING STATIONS

ALASKAN POLLOCK KIMCHI HASH
Healthy and fast-cooking Wild Alaskan Pollock is the perfect seafood item to add to a breakfast hash. Just pan fry alongside bacon, onions, garlic, potatoes, and kimchi and top with a fried egg. Brunch will never be the same.

COCONUT CURRY ALASKAN POLLOCK
This Thai-inspired dish simplifies a popular consumer favorite. Just cook the Alaskan Pollock directly in the yellow curry sauce along with red peppers, onions, peas, and sweet potatoes! Serve over rice and garnish with basil.
Wild & Simple Alaskan Pollock

BATTER REDI™:

These 2.75 lb long cuts make it fast and easy to hand-batter your own fillet pieces. Fillet pieces are random-sized. IT’S SIMPLE:

STEP 1: Thaw
STEP 2: Separate fillet pieces
STEP 3: Batter
STEP 4: Deep fry

IDEAL FOR FOOD TRUCKS, FAST CASUAL, MIDScale, & QSR

ALASKAN POLLOCK
BAHN MI

It just got a lot easier to give your customers the Asian menu option they are looking for. Tempura-battered Alaskan Pollock stars in this sandwich, but the carrots, cucumbers, and jalapenos take it over the top.

ALASKAN POLLOCK
PO’ BOY

Everybody loves a battered seafood Po’ Boy, and now you can make them from scratch in just minutes. With classic New Orleans flavors like remoulade, cayenne, and parsley, you’ll be celebrating Mardi Gras all year.
PAN REDI™: These 16.5 lb fillet blocks make it easy to serve seafood to banquet-sized groups. IT'S SIMPLE:

STEP 1: Place in a hotel pan (from frozen)
STEP 2: Roast, seasoning as you go
STEP 3: Add to your favorite dishes or serve buffet-style

IDEAL FOR BUFFETS, BANQUETS, HOTELS, & CAFETERIAS

CINCO DE MAYO ALASKAN POLLOCK TACOS
Let your oven do the work! This dish combines classic Mexican flavors like chipotle, black beans, salsa verde, pepitas, cilantro, and lime – and it only takes a few minutes of hands-on prep time. Perfect for large crowds.

ALASKAN POLLOCK PUTTANESCA
Now you can serve classic Italian seafood dishes to banquet-sized groups with ease. Olive oil, garlic, tomatoes, Kalamata olives, and Parmesan make this one a real crowd pleaser – and it’s simple to prepare.
Wild Alaskan Pollock is one of the most abundant and sustainable seafood species in the world. A cousin to Cod and similar in flavor, texture, and appearance, Alaskan Pollock’s lean, snowy-white meat, delicate texture, and mild flavor make it an extremely versatile and healthy seafood choice. It is the fish of the future.
### Nutrition Facts

Serving Size 4 oz (113g)
Servings Per Container 3

| Amount Per Serving | Calories (80) | Calories from Fat 0%
|---------------------|---------------|----------------------
| Total Fat 0g         | 0%            | Saturated Fat 0g      |
| Trans Fat 0g         | 0%            | Cholesterol 70mg      |
| Sodium 180mg         | 8%            | Total Carbohydrate 0g |
| Cholesterol 70mg     | 23%           | Dietary Fiber 0g      |
| Calcium 2%           | 8%            | Sugars 0g             |
| Iron 2%              | 8%            | Protein 19g           |

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: ALASKAN POLLOCK
CONTAINS FISH (ALASKA POLLOCK)