CONVENIENCE – SAVE ON PREP TIME
VERSATILITY – HOT & COLD MENU ITEMS
PRODUCT SAFETY – FULLY COOKED/PASTEURIZED
LOW COST AND HIGH CONSUMER SATISFACTION
CAPTURING THE VALUE

MADE FROM WILD ALASKA POLLOCK AND REAL CRAB, 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 SEA LEGS® 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.

SURIMI SEAFOOD IS REAL SEAFOOD

Trident Seafoods uses Wild Alaska Pollock in its surimi recipes and here is why. Wild Alaska Pollock

- is a member of the Cod family, with a similar flavor, texture, and appearance.
- has a lower carbon footprint than beef, chicken, pork, and most other land-based proteins.
- is the most abundant certified-sustainable wild fish in the world.
- is an extra-lean protein that is naturally low in saturated fat and cholesterol, a natural source of Omega-3 fatty acids and high in vitamin B12.

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.
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

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

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.

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

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, this style performs beautifully as an extender when blended with real shellfish.

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

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
SELECT THE CATEGORY THAT BEST MEETS YOUR NEEDS

IN A CLASS OF ITS OWN

CLEAN LABEL SURIMI

We offer a number of clean label surimi products that have everything today’s consumer wants: limited ingredients, all natural, gluten-free, and non-gmo made with real seafood that just happens to be the most sustainable fish on the planet: wild Alaska Pollock.

THREE CLASSIC TIERS:

1. PREMIUM BRANDS

Trident’s SEA LEGS® 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.

2. CHOICE BRANDS

If you’re looking for great flavor in a sandwich, seafood roll or cold pasta application, be sure to consider Trident’s Sea Shells® brand. This Tier 2 quality surimi is 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.

3. 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 with Leg-a-Sea® and Pacific Mate®. These brands offer a clean, mild flavor that will keep your customers satisfied and coming back for more. Ideal for dressing up cold salads.