



Acme Smoked Fish Corporation Opens Largest Smoked Salmon Facility in the U.S.

Company also expanding into Chile, increasing production capabilities

BROOKLYN, New York (March 12, 2015) –Today, [Acme Smoked Fish Corporation](#), manufacturer of Acme™, Blue Hill Bay®, Ruby Bay®, and Great American™ smoked and cured seafood, officially announced that its largest cold smoked salmon facility in Wilmington, North Carolina is now open. The 100,000 square foot state-of-the-art facility was meticulously built to initially produce 10 million pounds of cold smoked salmon per year with the highest quality and food safety standards in the industry.

Strategically located to complement Acme’s existing locations in Brooklyn, NY and Pompano Beach, FL, the facility will serve as a platform for Acme to accommodate future growth and sales opportunities in the smoked seafood category, both domestically and internationally, while still remaining connected to its Brooklyn roots.

“As the latest advancement in our plan for sustained, long term growth, this expansion gives us an opportunity to offer a wide variety of high quality smoked seafood products to customers around the world,” said Adam Caslow, Managing Partner of Acme Smoked Fish Corporation. “We’re thrilled to utilize the skills and traditions honed in Brooklyn – the epicenter of smoked fish – and expand upon them to develop the world’s most advanced cold smoked fish facility.”

The new North Carolina facility uses the most modern manufacturing technologies available while continuing to meet and exceed current Global Food Safety Initiative (GSFI) & Food Safety Modernization Act (FSMA) requirements, as well as internal quality management programs. In alignment with its emphasis on food safety, Acme built custom parts and equipment for hygienic design and ease of cleaning within the new facility. The company also maintains optimal freshness and the highest quality standards ensured via unit operation process flows dedicated for salmon production.

Acme is also expanding its commitment to manufacturing operations by adding a facility in Chile. The Acme-Chile division will give Acme’s U.S. smoking operations the unique advantage of being in complete control of its raw material. The incorporation of Acme’s proprietary food safety and processing techniques in the production and handling of raw material is the final link to the company’s comprehensive cold smoked manufacturing strategy.

“Extensive research has proven that raw material plays a monumental role in the assurance of quality and safe smoked salmon which is why we added the Chile facility” said Gabriel Viteri, VP of Strategy and Business Development. “This advantage, in addition to our food safety standards and particular emphasis on being Listeria-free, will help us maintain our reputation as

industry leaders in the smoked seafood category in the U.S., and position us as industry leaders in the category worldwide.”

About Acme Smoked Fish Corporation

With experience dating back to 1906, Acme Smoked Fish Corporation is a family owned and operated smoked fish producer. Based in Brooklyn, NY, the company is widely recognized as the industry leader for premium smoked seafood and pickled seafood products. The flagship Acme brand is known for a diverse offering of traditional smoked fish and pickled herring specialties in both retail and food service sizes. All-natural and preservative free selections are available under the company’s Blue Hill Bay brand and the Ruby Bay brand features innovative products and flavors of smoked seafood in various convenient sizes. Acme Smoked Fish brands are widely distributed throughout the United States via leading supermarkets, delis, specialty grocers, and warehouse clubs.

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