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Acme Smoked Fish Receives Esteemed Global Certification for Food Safety and Quality
BRC Certification cements the company's ongoing commitment to product quality and safety

Brooklyn, New York - March 25, 2013 – Brooklyn-based Acme Smoked Fish Corporation is proud to announce BRC Certification as of March 13, 2013. BRC is a global standard for food quality and safety that is reserved for top producers who exemplify elevated standards for quality, plant sanitation, and product safety.

The BRC Global Standard for Food Safety was the first in the world to be approved by the Global Food Safety Initiative (GFSI), encompassing all aspects of quality and safety as they pertain to food processing. Widely regarded as the benchmark for best practice in the food industry, BRC Certification is the latest example of Acme's elevated level of competence in HACCP, hygiene, food safety, and quality systems.

“BRC Certification reflects our ongoing commitment to excellence in food safety and quality across the entire organization. This accomplishment is made possible as a result of our entire team's dedication to the overall quality program. I am proud to be a part of Acme's enduring commitment to quality and food safety throughout four generations,” explained David Caslow, owner and fourth-generation family member.

Acme is one of the few companies in the smoked seafood industry worldwide that have earned this esteemed certification to date. BRC Certification provides consumers and retailers with greater confidence while enhancing credibility and consistency among food suppliers.

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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