

Sysco Knows Fresh™

Sea your

PROFITS GROW

Sysco®
At the heart of
food and service



A Fresh Look At Portico

All Things Portico

Portico Promise & Sustainability

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Superior White Fish
Cod & Alaska Pollock

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All Natural Wild Caught Gulf Shrimp

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Celebrate with Seafood!

Portico, Seafood For
Every Occasion

Sysco

Learn more at SyscoFoodie.com or contact your local marketing associate.

All Things Portico

The Portico brand consistently delivers quality seafood options to your kitchen. We are committed to offering products that meet operator needs and provide a memorable experience to all of your guests.



From the worlds' oceans and premier aquaculture farms to the finest kitchens -Portico Pride offers specialty fresh and chilled seafood items in a single high-quality tier. This brand is for discerning operators focused on quality assured seafood with a commitment to food safety. Portico Pride Seafood is selected and produced with integrity, care and workmanship that exemplifies the Portico Brand family.



Portico Simply offers the very best differentiated by the highest quality frozen seafood with no additives. These products are natural with no breading, marinades, flavorings or spices, and packaged with minimal processing. Portico Simply is guaranteed to deliver the highest quality and customer satisfaction.



Portico Imperial stands out as an industry leader offering premium performance and versatility. From superior harvesting and to minimal processing, operators focused on high quality seafood can trust Portico Imperial to deliver seafood sourced with integrity.



Portico Classic is built on commitment to delivering high quality seafood products that are equal or better than leading industry brands at the best value. Operators focused on quality, consistency, and value can trust Portico Classic to deliver seafood sourced with integrity.





Portico Promise



THE PORTICO PROMISE.

The expression, "Our word is our bond," reflects more than a quaint saying at Portico; it's how we operate our business every day. In a world of catchy sales pitches more rooted in hope than fact, Portico stands apart from the crowd. The trust we've built with our customers, the reputation we've carefully guarded, and the quality of the fish and seafood we serve are all held to our industry-leading standards. From how we source our fish and seafood to the way we interact with our customers, we say what we mean, and we mean what we say.

- When we quote a weight on a case, that's what we deliver. No cutting corners.
- When an order calls for cod, that's what we deliver. No substitutions.
- When we assure a level of quality, that's what we deliver. Every single time.

Our passion for seafood and sourcing with integrity extends to how we build collaborative partnerships with fisheries and the men and women who harvest the bounty of our oceans, ensuring quality seafood can be enjoyed by generations to come. We are unrelenting in our pursuit of perfection.

PORTICO. TODAY'S CATCH, TOMORROW'S SUPPLY.





Our 2020 Commitment

OUR SECRET INGREDIENT IS QUALITY.

In 2016, we reinforced our commitment to improve the sustainability of our seafood procurement practices and standards by continuing our alliance with WWF through 2020.

- Source the top 15 Sysco brand wild caught species from fisheries that are MSC Certified, in Full Assessment with MSC or are in comprehensive FIPs.
- Aim to achieve 100% sustainable certification on the top five farmed Sysco brand species (shrimp, salmon, pangasius, catfish and tilapia).
- Continuing work on moving tuna sources forward in sustainability (MSC, FA, FIP or ISSF/ISSA).
- Map seafood supply chain; Participate with WWF's Global Dialogue on Seafood Traceability – aims to prevent IUU fishing products from entering US supply chains.





Portico Quality Assurance

THE PORTICO DIFFERENCE.

When quality and integrity are expected but not enforced, experience and leadership are your best bets to hedge the risks. That's when the Portico difference matters.

Through the unsurpassed standards of Sysco Quality Assurance, you are guaranteed reliability and consistency. Here are a few of our safety and integrity measures that make Sysco and Portico the best choice in seafood:

- Point Source Inspection Program (PSIP) conducted by domestic field specialists with physical plant audits performed by Sysco personnel at every source point
- Traceability back to the point of origin for optimal accountability
- Metal detection for hooks and other debris for additional assurance and safety at all plants
- Product quality testing above and beyond hazard analysis and critical control points (HACCP)
- Written specifications on file for all Portico products
- Proper species, regulatory, ingredient and nutritional labeling, including the use of true product names according to the FDA and U.S. Department of Commerce
- Guaranteed net weight, count, grades and proper use of additives. With these additional, self-imposed measures, Portico provides oversight that is not typical in the industry. Our high standards allow for consistency and quality, which translate into value and more importantly, trust with our valued customers.



Superior White Fish

Cod & Alaska Pollock

FRIED. GOLDEN. PERFECTION.

Three words that capture the essence of our array of classic fried dishes. Served with hot french fries or a zesty slaw, these indulgent meal options are just the thing for patrons seeking fried goodness. Portico Classic and Imperial provide operators with mild and versatile Cod and Pollock options that can easily be accented with signature flavors.



BAKED POLLOCK

Baked or grilled white fish entrées help operators deliver alternative and better-for-you options.



A Cut Above the Rest: All Natural Wild Caught Gulf Shrimp

Deep in the waters of the Gulf of Mexico, a select fleet of shrimp boats set out to source **Wild Caught Gulf Shrimp** in their natural habitat. Only the finest shrimp are then processed and frozen without any artificial preservatives, antibiotics, or sulfites added. This featured product is a part of our Cutting Edge Solutions platform which provides customers with new products to help refresh your menu, drive repeat business, and streamline back-of-house operations. To learn more about other cutting edge seafood options, visit SyscoFoodie.com.



Sysco

Finfish Favorites

Salmon & Mahi Mahi

Salmon & Mahi Mahi provide premium finfish options that are light and flavorful. Served with a starch and vegetables or atop savory mashed potatoes, operators are sure to leave guests longing for more.

LIGHT. QUALITY. FILLING.

DID YOU KNOW?

Mahi Mahi is the most popular fish used for fish tacos. Operators can leverage the on-trend Taco Tuesday promotion to build consumer excitement and loyalty!



Ideal Tuna Choices

For operators seeking cost-effective solutions like salads, patties, and casseroles, Sysco has you covered with canned options. More premium seared tuna options are available for those operators providing formal dining.





Sea-riously Good Sides

As an operator, there is no better way to enhance a dish than to add a complimentary side. Our Portico Scallops provide unique and fulfilling tastes that will have your guests hooked after the first bite.



• LOBSTER MAC N' CHEESE

The perfect comfort food. Tender lobster chunks baked with shell pasta, cheddar cheese, and topped with panko bread crumbs.



• IKA SANSAI SALAD

A tasty Japanese dish featuring calamari, bamboo shoots and a number of fresh vegetables.



• SHRIMP CAMPECHANA

A great combination of shrimp and salsa that make ideal appetizer offering.



Top it Off with Sauce



SYSCO IMPERIAL HIDDEN COVE TARTAR SAUCE

No seafood entrée is complete without the right tartar sauce. This Sysco Classic sauce is perfect for dipping or spreading on a sandwich.



BEARNAISE SAUCE

Cream-based sauces like bearnaise add great flavor to premium seafood and the sides that accompany them.



MAYO

Though tartar sauce is often perceived as the optimal choice for fried seafood entrées, operators can easily develop a signature mayo by adding additional spices or seasonings.



Regional Seafood Favorites

WILD SALMON



RAINBOW TROUT



COD



LOBSTER TAIL



NORTHEAST



CLAM CHOWDER

SOUTH



MAHI MAHI

FRIED SHRIMP



FRIED CATFISH



SHRIMP & AVOCADO TACOS

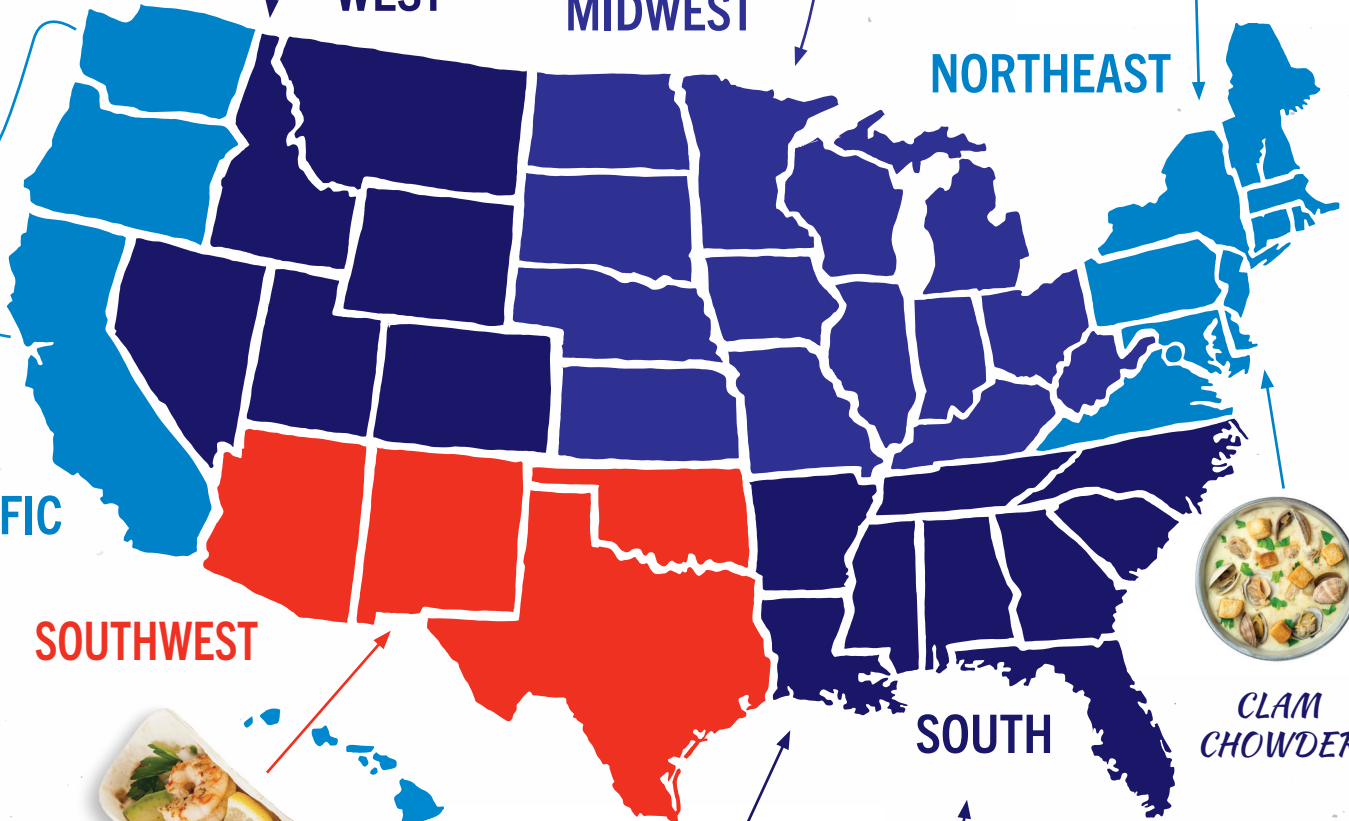


SOUTHWEST

PACIFIC

WEST

MIDWEST





Celebrate with Seafood!

Operators have a great opportunity to deliver unique seafood offerings throughout the year. Recent research shows 1/3 of consumers are looking to add more seafood to their diets. Seafood is the first choice for almost 50% of consumers when dining out for special occasions. Sysco has the seafood selection to help you satisfy these consumers wants, while exceeding their expectations.



LENTEN SEASON

Capitalize on a time when many consumers are looking for multiple seafood options.



VALENTINE'S DAY

Celebrate love with your seafood crush!



MOTHER'S DAY

Honor mom with her favorite seafood dish.



ANNIVERSARIES & BIRTHDAYS

Help guests enjoy another year or milestone with their favorite

Portico Seafood for Every Occasion...

Time after time, Portico delivers responsibly-sourced, consistent, quality seafood with integrity.
We are committed to helping operators deliver a variety of on-trend seafood options.



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*Learn more at SyscoFoodie.com
or contact your local
Marketing Associate.*

