



Sea YOUR PROFITS GROW

Spring 2022





Portico Promise

THE PORTICO PROMISE.

The expression, “Our word is our bond,” reflects more than just 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.

- The net weight that is listed on the label is guaranteed.
- No cutting corners.
- What’s on the box is in the box.
- When we assure our level of quality, the written specification defines it.

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.**

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.



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 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.

Sustainability



OUR 2025 COMMITMENT

OUR SECRET INGREDIENT IS QUALITY.

In 2021, we reinforced our commitment to improve the sustainability of our seafood procurement practices and standards by continuing our alliance with WWF through 2025.

- **Source 100% of the top 15 wild-caught Sysco Portico Brand seafood species from fisheries that are certified by the Marine Stewardship Council (MSC)**, in MSC full assessment, or in a comprehensive Fishery Improvement Project (FIP), and source at least 85% of this top 15 volume from fisheries that are MSC certified.
- **Source 100% of Sysco Portico Brand canned or pouched tuna products from fisheries that are MSC certified**, in MSC full assessment, in a comprehensive FIP, or from companies that are members of the International Seafood Sustainability Association, and source at least 25% of this volume from fisheries that are MSC certified.
- **Source 100% of the top five aquaculture Sysco Portico Brand seafood species groups from farms that are certified by the Aquaculture Stewardship Council (ASC)**, in ASC full assessment, in a credible Aquaculture Improvement Project, or at a minimum Best Aquaculture Practices 2-star certified, and source at least 20% of this top five volume from farms that are ASC certified.
- **Engaging with suppliers of Sysco Portico Brand farmed shrimp products to ensure supply chains are traceable** to the farm's geographic location and to address issues of deforestation or conversion of natural ecosystems (e.g., mangrove ecosystems and other natural wetlands). Working with WWF to adopt key traceability principles and build on the work of the Global Dialogue on Seafood Traceability
- **Prohibiting the sale of endangered species in Sysco Brand seafood products globally.**



**OUR GOAL IS TO ENSURE
THAT EVERY CUSTOMER
RECEIVES THE HIGHEST
QUALITY OF PRODUCTS,
SOURCED RESPONSIBLY,
TO SERVE THEIR PATRONS.**

Portico Quality Assurance

THE PORTICO DIFFERENCE

When quality and integrity are expected but not enforced, experience and leadership are your best bets to minimize 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.
- Traceability work: Engaging with suppliers of Sysco Portico Brand farmed shrimp products to ensure supply chains are traceable to the farm's geographic location and to address issues of deforestation or conversion of natural ecosystems (e.g., mangrove ecosystems and other natural wetlands). Working with WWF to adopt key traceability principles and build on the work of the Global Dialogue on Seafood Traceability
- Protecting Endangered species: Prohibiting the sale of endangered species in Sysco Brand seafood products globally.



Superior White Fish Pacific Cod

Alaska Cod, more widely known as Pacific cod, is white, tender-firm, lean and flaky with a mild taste. It's moisture content is slightly higher compared to Atlantic Cod, making it ideal for baking, sauteing, or steaming. The possibilities are endless with our tender cod products. This fish can be topped, encrusted, lightly seasoned or battered to suit a variety of menu applications.



SCAN OR CLICK
TO SHOP ALASKA



ALASKA POLLOCK

Mild, tender and firm, pollock is a popular choice for its versatility and adaptability. With its snow-white fillet that flakes beautifully, this fish is best used in value-added breaded options such as fish & chips and sandwiches.

SCAN OR CLICK
TO SHOP ALASKA





Grow Wild with Alaska Seafood®

There are so many reasons to choose seafood from Alaska. From salmon to surimi to cod, there's something for everyone's plate. The superior flavor and texture of Alaska seafood is prized around the world. The flavor and color characteristics come from the seafood species feeding on their natural diet of marine organisms, and the texture comes from annual migrations in the cold North Pacific.

Portico seafood is proud to offer a wide variety of Alaska Seafood products that you can proudly serve to your customers.



[CLICK HERE](#)

to learn more about Alaska Seafood &
how it can help your business grow



ALASKA COD WITH CITRUS, AVOCADO, JICAMA & FRESNO CHILE VINAIGRETTE

[VIEW RECIPE](#)

A Sea-sational Dining Experience

Alaska Seafood® can help your menu stand out against the competition. With premium quality and taste, this pure source of protein will keep your customers coming back for more. 61% of consumers are more likely to order the seafood offering when they see “Alaska” and 56% will return to your restaurant in the near future.¹



MIDDLE EASTERN ALASKA FISH CAKES WITH GREEN TAHINI SAUCE

[VIEW RECIPE](#)



BBQ PULLED ALASKA SURIMI SANDWICH

[VIEW RECIPE](#)



HONEY-POM RED PEPPER ALASKA COD QUINOA & LENTIL BOWL

[VIEW RECIPE](#)

[WANT MORE SEAFOOD RECIPES?](#)

Our Sysco Culinary Specialists have great ideas for you! Check them out at [Foodie.sysco.com](https://www.foodie.sysco.com)

Celebrating with Seafood

Seafood is the first choice for 43% of consumers when dining out for special occasions.² Allow Sysco's seafood selection to help you satisfy consumers' wants, while exceeding their expectations. Capitalize on holidays such as Valentine's Day and the Lenten Season.



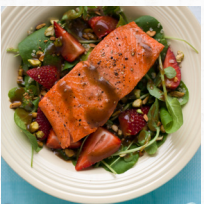
LENTEN SEASON

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



CINCO DE MAYO

Celebrate with family & friends on this festive day of the year!



MOTHER'S DAY

Honor mom with her favorite seafood dish.



ANNIVERSARIES & BIRTHDAYS

Help guests enjoy another year or milestone with their favorite seafood dishes.



Top it Off with Sauce



TARTAR SAUCE

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



COCKTAIL SAUCE

Spicy sauces like the traditional cocktail sauce add a kick of flavor to all types of seafood and the sides that accompany them.



SEASONED 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.

Sysco | Shop

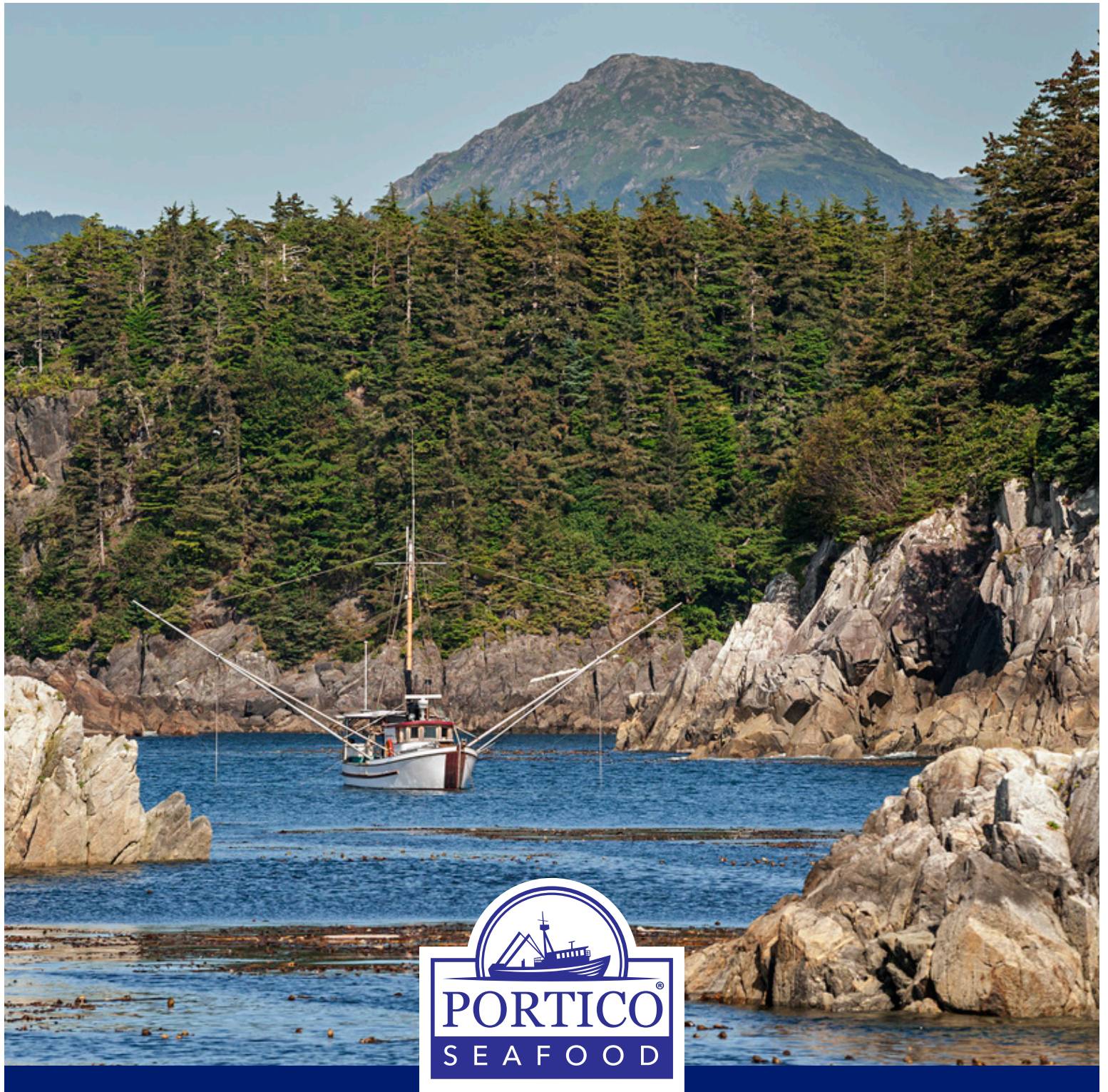
[CLICK TO SHOP
these items & more!](#)

HERE IN ALASKA, FISHING CAN BE A FAMILY BUSINESS



VISIT WWW.ALASKASEAFOOD.ORG/SUSTAINABILITY/
TO LEARN MORE.





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.