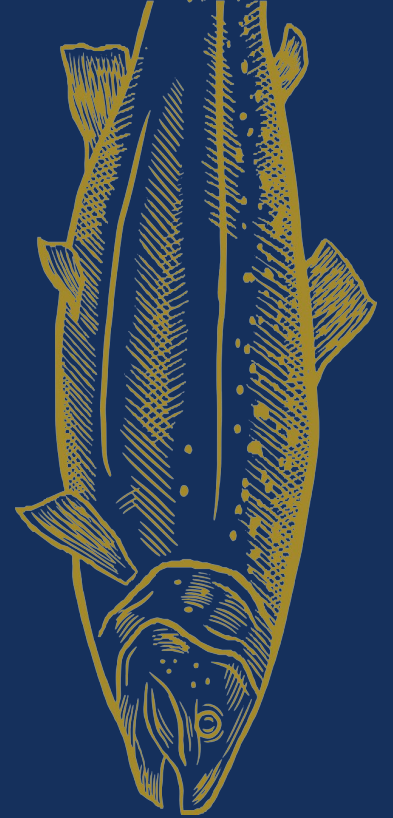


JULY 23, 2025

INDUSTRY SPOTLIGHT: ACME SMOKED FISH

Alex Golub
Sustainability Director

Brianna Bennett
Culinary Business Development Chef



FOUR GENERATIONS SINCE 1906, SINGULARLY FOCUSED ON SMOKED FISH



1906

IT STARTED WITH A DREAM

Harry Brownstein, our founder, had a dream for a smoke house while he was a smoked fish wagon-jobber.



1954

A SMOKEHOUSE IS BORN

With his sons, Harry built a smokehouse in Brooklyn and started smoking fish in 1954.



1980'S

GOING BEYOND THE DELI

The 3rd generation packaged smoked fish to be sold in retail stores, so it was more accessible.



NOW

SCALING WITH HEART

The 4th generation looks to the horizon with respect for tradition and an innovative spirit with new start of the art facilities and supporting sustainable practices.



US BASED WITH SCALED GLOBAL CAPABILITIES

6

MANUFACTURING
FACILITIES

1,100

EMPLOYEES

5

SMOKING
LOCATIONS

20 MILLION

POUNDS OF FISH ARE SMOKED EVERY YEAR

Outtrup, Denmark

Brockton, MA

Brooklyn, NY & Dayton, NJ

Wilmington, NC

Pompano Beach, FL

Puerto Montt, Chile

THE ACME FAMILY OF BRANDS



Our flagship brand, delivering traditional smoked fish and herring since 1906

FOOD SERVICE &
RETAIL



The source for premium seafood specialties

FOOD SERVICE &
RETAIL



Uncompromised quality, at a value

RETAIL



Scottish craftsmanship and tradition

RETAIL

PRODUCT CATEGORIES



COLD SMOKED

Trimmed by hand, seasoned with care, lightly smoked, one batch at a time. With our smokers tending to the fire, we keep our smokehouse at 90°F or lower to avoid denaturing the proteins of the fish, warm enough to welcome layers of flavor. **We cold smoke Atlantic Salmon, Wild Sockeye Salmon, Sablefish and Tuna.**



HOT SMOKED

Our hot-smoking process delivers complex flavors with a fork-tender texture. We stoke our fire until it reaches 165°F or higher, smoking the fish until it settles at an internal temp of 145°F, which usually takes a few hours. **Acme offers Hot Smoked Salmon, Whitefish and Trout.**



SALADS & DIPS

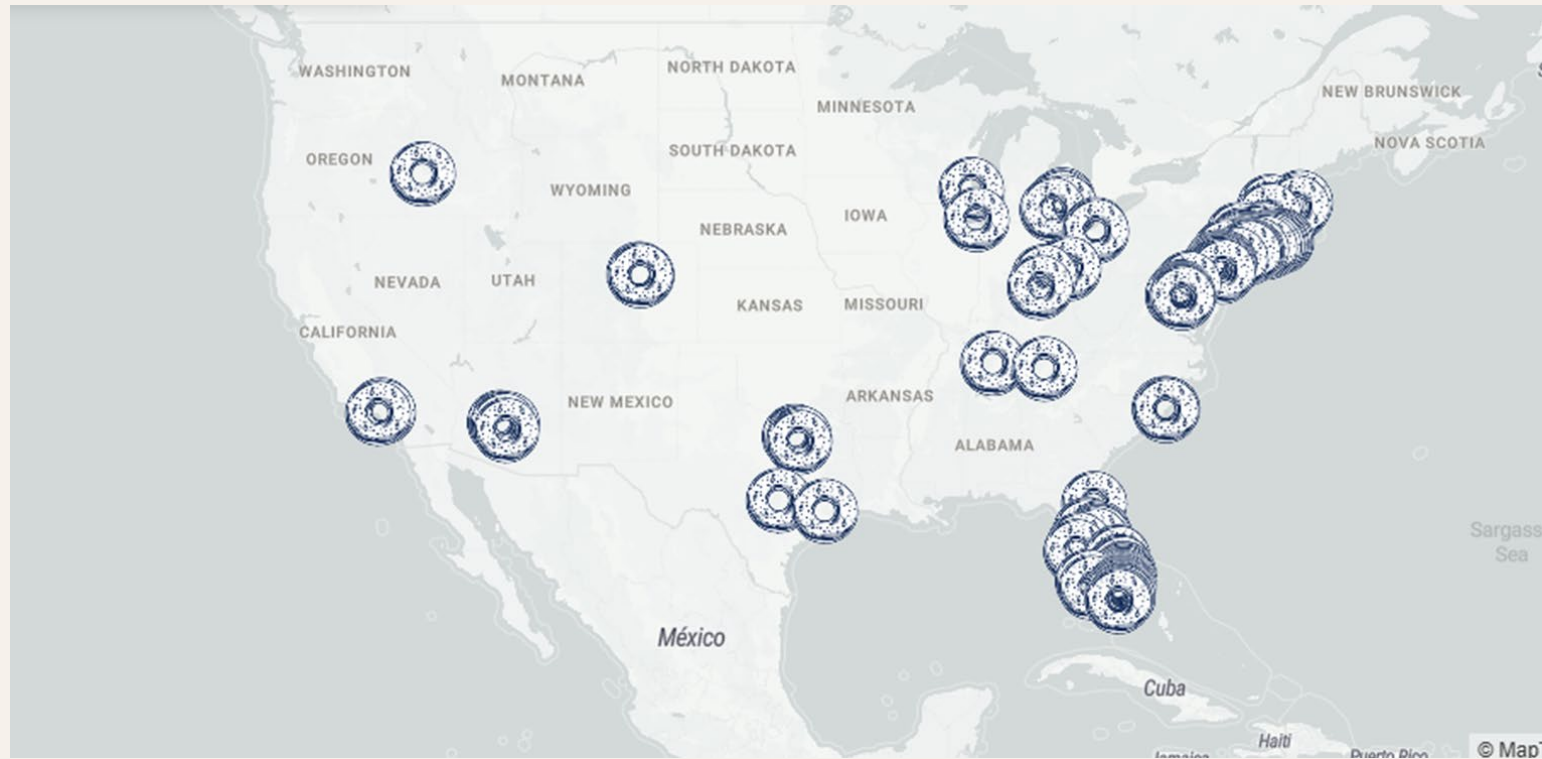
Indulgent blend crafted from our sustainably sourced, expert-smoked fish and premium ingredients. Seasoned to perfection and whipped light enough to spoon, scoop, and spread on anything—and everything—our salads are the holy grail for smoked fish lovers.



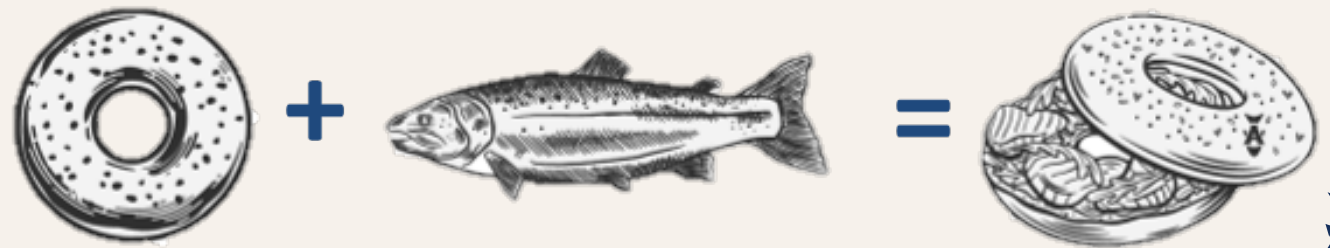
HERRING & VALUE

Our wild-caught pickled herring product begins with the freshest herring available. Delicious, plump, herrings are hand-graded and selected for curing in just the right blend of spices and ingredients — pickled or marinated in our signature blends. **Acme also offers unique consumer-friendly items that feature smoked salmon.**

TOP DELIS CHOOSE ACME FOR UNMATCHED QUALITY AND TRADITION



BAGEL'S BEST FRIEND
SINCE 1906.



TOP RETAILERS CHOOSE ACME FOR PREMIUM PRODUCTS



CONTINUED INNOVATION FOR EVERY PART OF THE DAY



BREAKFAST/BAGEL SANDWICHES

Cold Smoked Salmon
Whitefish Salad
Tuna



LUNCH/DINNER

Hot Smoked Proteins
Poke Bowls



SNACKS

Salmon Candy
Lox in a Box
Herring

FOUR PILLARS OF SUSTAINABILITY

RAW MATERIAL SOURCING

We source our fish from responsible farms and fisheries because when we invest in sustainable seafood, we invest in our shared future.

WASTE REDUCTION

By increasing recyclable content, minimizing overall consumer packaging and driving efficiencies in our operations, we're systematically reducing waste and working to build a circular economy.

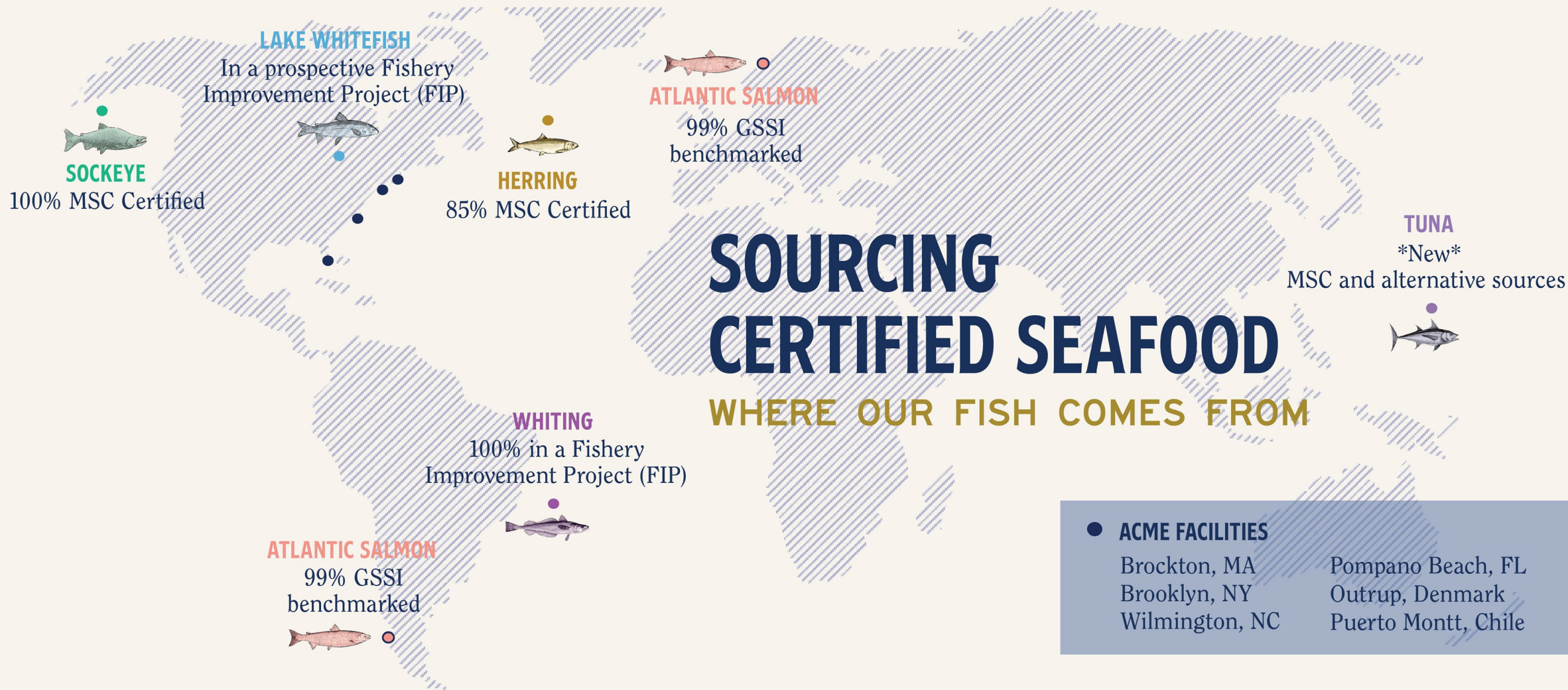
CLIMATE IMPACT

Whether we're analyzing data to understand our carbon footprint or innovating our global operations to reduce emissions, we prioritize our planet with every action.

PEOPLE + COMMUNITY

We're investing in a bright future for our employees, their families, and the neighborhoods and communities where we work.





PROUD
MEMBERS
OF



In 2024, Acme Smoked Fish proudly launched our newest partnership with 1% for the Planet, where we will continue to donate 1% of all proceeds from our Acme brand cold-smoked salmon retail products to fund innovative climate initiatives through our Seafood Industry Climate Awards (SICA).

SUSTAINABILITY IS AT THE CORE OF OUR DECISION MAKING.

98% of all the salmon we source is certified under one of the eco-certifications recognized in the GSSI (Global Sustainable Seafood Initiative) benchmark.



THE SEAFOOD INDUSTRY CLIMATE AWARDS

Empowering seafood industry leaders to turn the tide against climate change – and chart a course towards a low-carbon future.

- Three awards in North American
- Two awards in Chile
- Total of \$250,000

Catalyzing groundbreaking initiatives that will reduce carbon emissions and drive greater diversity across the industry.





THANK YOU!