





Humbled to Be Joining You!



We're a husband and wife team - dedicated to bringing you incredible flavours that elevate your favourite seafood dishes and meals, expanding your palate and your smile in the process.

We believe that eating together is one of the most important parts of building connections in our world, and frankly, we're humbled that you've invited us to your table: thank you!

Yours in Seasoning, Meg & Brad

EASY TO USE

CLEAN DECKS

S E A F O O D F O C U S E D

QUALITY

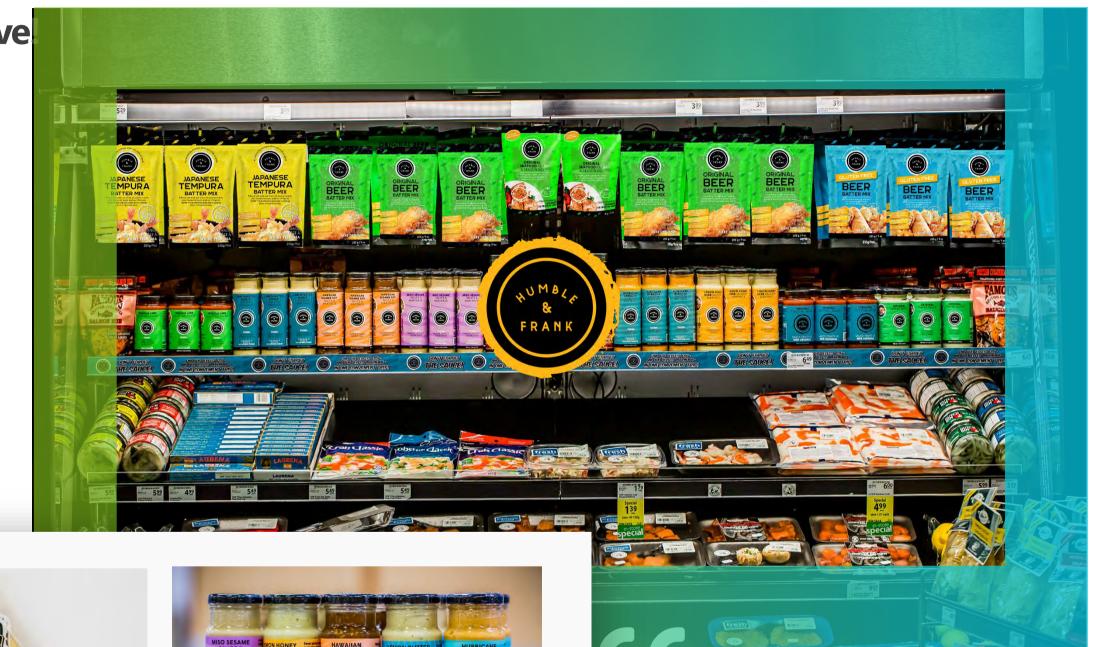




Seafood Innovation

Classic flavours new favourites customers will love

- 6 Seafood Marinades
- 4 Batters
- 4 Seasonings
- 2 Cocktails Sauces
- 2 Tartar Sauces
- 5 Meat Marinades (Coming Soon)









4













CHIPOLTE LIME SAUCE & MARINADE





















* Meat Marinades Coming Soon

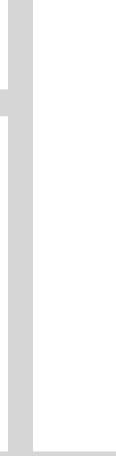
Product Line Up













Gluten Free Lineup







Food Service Poke & Marinade Programs

- Marinades In-Case Raw Seafood
- Sachet Samples for customer take home Seafood
- Instore prepared cooked seafood
- Instore food service Poke program kits (Sauce & Seasonings)
- Poke self serve bar program (Sauce & Seasoning & Bottles)
- On-demand customer seafood case marinade program



New Product Merchandising









Tequila Lime Cocktail Sauce, 250ml

Product Information:

Take a walk on the wild side with lime-twisted Tequila, red, ripe Californian San Marzano tomatoes, mixed with eye-opening grated horseradish.



Ingredients: San Marzano Tomato Paste* (Tomatoes, Water, Citric Acid), Golden Cane

Syrup*, Water, Brown Sugar*, Distilled Vinegar*, Freshly Grated Horseradish Root*, Fresh Lemon Juice,* Fresh Lim Juice*, Lime Pulp (Onion Powder*, Sea Salt*, White Pepper*, Cayenne*, Spices, Herbs*, Xanthan Gum.

Allergens: Mustard

Non-GMO Ingredients*

Packaging: 100% recyclable





TEQUILA CITRON VERT

250 ml / 8.5 oz fl U.S.

Take a walk on the wild sid Teguila, red, ripe San Marz eve-opening freshly grated l

Ingredients: San Marzano Tomato Pas Sugar, Distilled Vinegar, Freshly Grated Tequila, Mustard Oil, Onion Powder, Sal Spices, Herbs, Xanthan Gum, Natural Fl

Ingrédients: Pâte De Tomate San Marz Eau, Sucre Brun, Vinaigre Distillé, Racii Teguila, Jus De Citron Vert, Huile de Mo D'oignon, Sel, Acide Citrique, Poivre Blanc, Cayenne, Épices, Herbes, Gomme Xanthan,



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Hawaiian Sesame Soy

Marinade & Poke Sauce, 250ml

Product Information:

Vibrant and bold flavours of fresh ginger and garlic melt into a touch of warmth and savory soy sauce. Perfect for drizzling on albacore and ahi tuna or marinating chicken breasts for a quick trip to the Islands.



Ingredients: Naturally Brewed Natural Soy Sauce* (water, wheat soybeans, salt, brewing starter [aspergillus sojae]), Fresh Lemon Juice*, Fresh Lime Juice*, Mirin, Sesame Oil*, Sambal Oelek (chili, salt, distilled vinegar, xanthan gum), Sugar*, Fresh Garlic*, Fresh Ginger*, Xanthan Gum, Natural Flavours*. Allergens: Sesame, Soy

Non-GMO Ingredients*

Packaging: 100% recyclable





Après ouverture: Réfrigérer et utiliser dans les 3 mois

After opening: Refrigerate and use within 3 months



SAVORY SALADS RICE BOWLS CHICKEN KEBAB

THINK:

AUTHENTIC HAWAII GINGER ZING

— MARINADE 🕙 —







Generously coat protein Fish: Bake at 350 °F (175 °C), pan fry or grill on foil. Fish done when internal temp reaches 145 °F (62 °C) Chicken: Bake at 375 °F (190 °C) Done when internal temp reaches at least 165 °F (73 °C) Drizzle from bottle to finish

HAWAIIAN **SESAME SOY** MARINADE & DIPPING SAUCE



THINK: **AUTHENTIC HAWAII** GINGER ZING

250 ml / 8.45 oz fl U.S.

Vibrant and bold flavours punch **Hawaiian Sesame Soy Poke Marii** fresh ginger and garlic, melting i touch of sweet warmth.

Ingredients: Naturally Brewed Soy Sauce (water, soybeans, salt, brewing starter [aspergillus sojae]], F Juice. Fresh Lime Juice. Mirin (rice wine vinegar. s Filtered Water, Japanese Sesame Oil, Fresh Ging Fresh Garlic, Sugar, Sambal Oelek (Chili, Salt, Dis Xanthan Gum), Citrus Fibre, Xanthan Gum, Natura Allergens: Soy, Sesame.

ngrédients : Sauce soia naturellement brassée sel, entrée de brassage [aspergillus sojae]), jus de ci jus de citron vert frais, Mirin (vinaigre de vin de riz eau filtrée, huile de sésame Ail, Sucre, Sambal (Vinaigre Distillé, Gomme Xanthane), Fibre D'Agrume Gomme Xanthane, Arômes Naturels Allergènes: Soja, Sésame.





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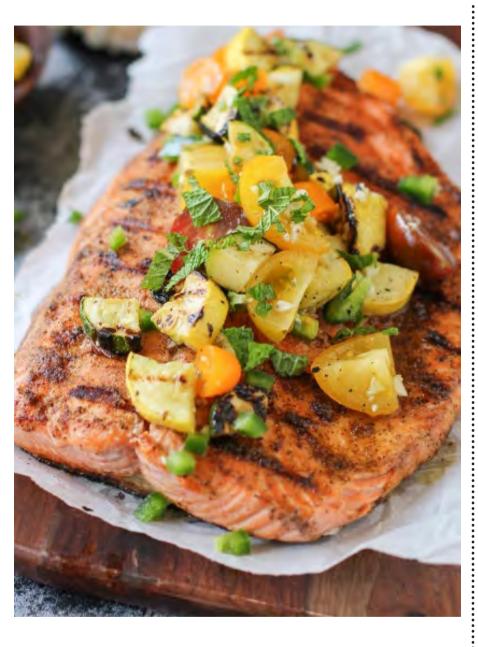


West Coast Salmon

Rub & Finishing Salt, 85g

Product Information:
The concept of "West Coast" –
Taking things slow and savoring

Taking things slow and savoring life – is definitely one that we can get behind! This rub takes Its time with your favourite proteins, infusing them with a dynamite combination of caramelized brown sugar, savory herbs and a kiss or red chili pepper. Soak a cedar plant for 1 hr, apply rub liberally and enjoy!



Ingredients: Brown Sugar*, Raw Turbinado Sugar*, Sea Salt*, Garlic Powder*, Onion Powder*, Smoked Paprika*, Crushed Chili Powder*, Rubbed Thyme*, Tarragon*, H&F Custom Blend Of Spices And Herbs*

Non-GMO Ingredients*

Packaging: 100% recyclable















POS Products

Bookcase Railstrips

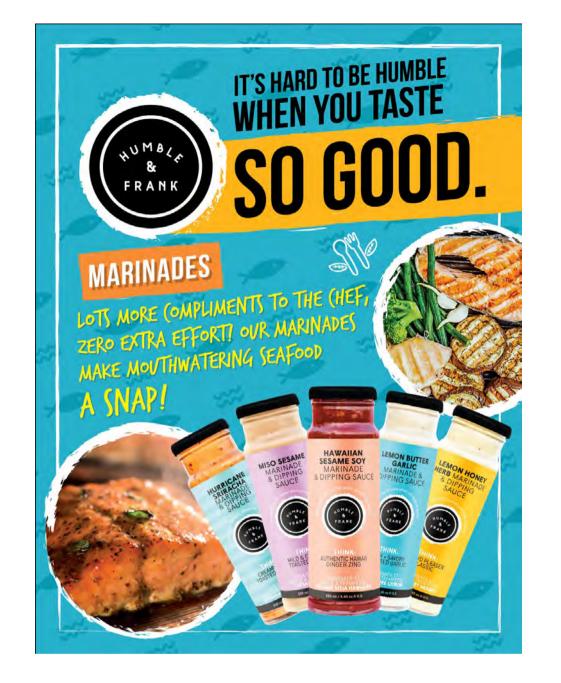
In-Case IcepicksMarinade Flavours

Shelf Talkers x 4 versions

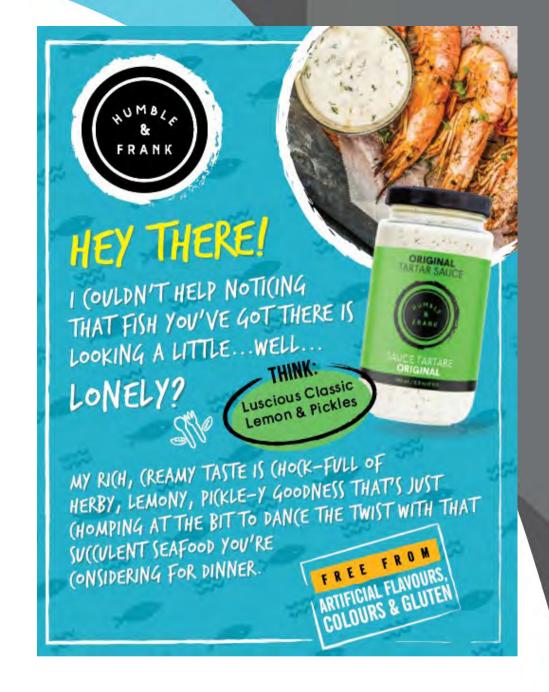
Overwrap Stickers Reorder via Bunzl

Recipe Cards
Changing frequently









Shelftalkers / Danglers

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