

BEING TRUE TO THE FOOD WITH SUSTAINABLE SEAFOOD



We understand how essential oceans are to life on Earth. That's why we work with companies that represent the industry standard for certifying seafood sustainability. This ensures that all the seafood we purchase is traceable, audited and certified as sustainably sourced at every stage.

THE IMPORTANCE OF SUSTAINABLE FISHING

The goal of sustainable fishing is to preserve the number of fish in the ocean while also safeguarding habitats and threatened species. This benefits our company, our customers, those they serve and future generations as well.

WHAT WE DO

We only purchase from suppliers who are certified according to international best practice guidelines and standards developed through consultation with the fishing industry, scientists, conservationists, experts and stakeholders. This ensures that our seafood products are identifiable, segregated and can always be traced, which enables our customers to serve up the most responsibly obtained seafood possible.

WE'RE PROUD TO BE DOING OUR PART.

OUR CONTINUOUS EFFORTS TOWARD SUSTAINABLE SEAFOOD

MEASURING SUSTAINABILITY

Three key ways our partners measure sustainability:

Sustainable fish stocks

Fishing must be at a level that ensures it can continue indefinitely and the fish population can remain productive and healthy.

Minimizing environmental impact

Fishing activity must be managed carefully so that other species and habitats within the ecosystem remain healthy.

Effective fisheries management

Fisheries must comply with relevant laws and be able to adapt to changing environmental circumstances.

OUR PATH TO THE FUTURE

We know that seafood sustainability is an ongoing process, and we will always strive to do better. We are dedicated to continually learning from new research, following updates and scientific knowledge and improving how we interact with the world around us as we help conserve marine resources for future generations.

OUR SUSTAINABLE SEAFOOD PORTFOLIO

We're proud to offer seafood bases that are not only sustainably sourced, but delicious and versatile as well. No matter your operation's need, we're here to ensure you can make a choice that's right for you, those you serve and the world around us.



🌐 Clean Label ■ No "Big 9" Allergens ● Gluten Free (Tested at less than 20 ppm gluten)

| ITEM CODE | PRODUCT DESCRIPTION | 🌐 | ■ | ● |
|---|---------------------|---|---|---|
| CUSTOM CULINARY® GOLD LABEL BASES | | | | |
| 9510 | Lobster Base | 🌐 | ● | ● |
| 9511 | Crab Base | 🌐 | ● | ● |
| 9512 | Seafood Base | 🌐 | ● | ● |
| 9517 | Clam Base | 🌐 | ■ | ● |
| 9520 | Fish Base | 🌐 | ■ | ● |
| 9529 | Shrimp Base | 🌐 | ■ | ● |
| CUSTOM CULINARY® TRUE FOUNDATIONS® CLEAN LABEL BASES | | | | |
| 5505 | Clam Base | 🌐 | ■ | ● |

LINGUINI WITH CLAM SAUCE
FEATURING CUSTOM CULINARY®
TRUE FOUNDATIONS® CLAM BASE



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations. **Learn how we can help you Be True To The Food® by visiting CUSTOMCULINARY.COM.**

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