



Our Seafood Story

200 years and still the
UK's no.1 seafood
company



SEAFOOD EXPERTS FOR OVER 200 YEARS WITH A RICH BRITISH HERITAGE



Grimsby is home to our Manufacturing, RMQA facility & NPD Centre of Excellence

Founded by Elizabeth Young in 1805



Grimsby is one of Europe's oldest fish ports & has been home to Young's for over 50 years



Invented Scampi in 1946



5 specialist sites in Scotland producing a wide range of premium Smoked Salmon to Scampi



Young's are now the UK's no.1 seafood brand, producing 1 in 3 of the 2 billion fish meals enjoyed by UK consumers every year





WHAT WE STAND FOR



PROVENANCE

We work closely with fisheries so we know exactly how and where our fish is sourced



SUSTAINABLE

Our fish is sourced under our award-winning Fish for Life programme in addition to our work with MSC



QUALITY

We have 5 manufacturing sites located in Britain – all of which are BRC Grade A and AA



COMPETITIVE

We understand caterers have strict budgets which is why we boast a large range of tried & tested products



TASTE

We make over 300 million seafood dishes for Britain – providing innovative & great tasting dishes



REASSURANCE

We're the nations most famous and trusted seafood brand



SUSTAINABLE SOURCING

We're passionate about sourcing seafood responsibly. It's important for our business, customers and the future of our planet.

We have our own **Marine Biologist** who is responsible for overseeing the environmental effects of the seafood supply chain, driving sustainability in our business as well as promoting and developing sustainable fisheries and farms for new species.





WHY SUSTAINABILITY IS IMPORTANT

For us, sustainability has always been at what the heart of what we do.



From **MSC**, **ASC** and **Fish for Life** you can guarantee our Seafood is from fisheries that respect and protect our ecosystems so we can continue to reap the benefits of Seafood now and for generations to come



QUALITY FROM SEA TO PLATE

We're not just rigorous about where our fish comes from, but also the quality

We quality control our Seafood using our unique **DNA testing labs** and **Raw Material Quality Assurance** so we know if it says Cod on the box it's the genuine article

Once we're happy with that, we source high quality ingredients, including sustainable palm oil, from our trusted partners to transform our products into the ones you know and love



Scottish Hot Smoked Mackerel Fillets



- Scottish Hot Smoked Mackerel kiln smoked over beech chips for a deep, rich flavour; choose plain or hot peppered
- Versatile and healthy, Mackerel is high in protein and rich in Omega 3 – essential fatty acids to maintain heart & brain health
- Simply defrost & serve
- Try adding to salads, open sandwiches, pastas & risotto dishes for quick protein addition to any meal



Smoked Mackerel Pate

Serves 15
Appx £0.45 per serving

- 500g Smoked Mackerel
- 200g crème fraiche
- Juice of 1 lemon
- 50g horseradish

In a food processor blend the Mackerel for a few seconds Mix well with other ingredients. Serve with toasted bread, If desired mix in chopped cucumber and spring onion.

Serve with toasted bloomer, pickled cucumber & gherkins



Mini Cod & Parsley Fishcakes

Mini Spicy Salmon & Black Bean Fishcakes



- **MSC Cod & Parsley** Mini Fishcakes in a sunflower seed coating
- **Spicy Salmon & Black Bean** Mini Fishcakes in a soft cracked pepper crumb
- 30g bite sized portions provide serving size versatility; **starters, light bites, sharing platters & canapes**
- **Oven cook** in less than 15 minutes or **deep fry** in just 6 minutes, straight from frozen
- 3x1kg case sizes
- no artificial colours, preservatives or flavours
- made in Britain



Perfect for

Buffets
Lunch
Snacking & Grazing
Sharing Platters

Serve with

Marie Rose Sauce
Zesty Tomato Salsa



POPCORN SCAMPI

bite-sized pieces of Alaska Pollock &
Scampi coated in light golden
breadcrumbs

5 x 1kg

- ✓ We've been proudly serving Britain's favourite Scampi since we created it in 1946
- ✓ A combination of Langoustine tails caught off the British and Irish coasts and Alaska Pollock wrapped in our signature crispy breadcrumbs
- ✓ Deep Fry and Oven Bake



Pink Salmon & Alaska Pollock Pieces



900g mix of Pink Salmon & Wild Alaska Pollock Pieces designed to be added to a range of recipes straight from the freezer

Sustainably sourced and MSC certified

Versatile and healthy, our mix is high in protein & low in fat and a source of Omega 3

Individually quick frozen pieces to improve portion control and help reduce waste



Our 30 Minute Meals

Mediterranean Bake

Combine salmon & pollock pieces with sundried tomatoes, fresh rosemary & mozzarella for a quick, healthy dish



Curry in a Hurry

Mix the diced fish with coconut milk and curry paste and throw in some veggies for a quick curry



Fish Pie

Make a simple white sauce for the fish, add garden peas and top with a layer of creamy mash & vintage cheddar



Taco Time

Stuff salmon & pollock into crunchy taco shells with fajita sauce and corn salsa for a Mexican flavour

Wild Alaska Pollock Fillets

1 x 3.7kg



Wild Alaska Pollock is the most abundant certified-sustainable wild fish in the world and has a lower carbon footprint than most land-based animal proteins

A more sustainable option to over-fished Cod

Alaska Pollock is a member of the cod family and shares many of the same attributes

A natural source of Omega 3

Sourced from the coastal, pristine waters of Alaska

Best poached from frozen, Alaska Pollock can also be baked, steamed or pan-fried once defrosted



Hand Batter

defrost and coat in traditional batter mix



Traybake

from frozen along with pesto & vine tomatoes



Poach

from frozen in milk along with thyme and leeks, serve with new potatoes

Oven

from frozen with chopped tomatoes, pancetta and olives

Pan-Fry

defrost and pan fry in butter, lemon juice, season with salt & pepper

Chunky Battered Cod Fillets



- Skinless & boneless 125g Atlantic Cod fillets coated in a crispy, golden batter
- Best oven baked straight from frozen for 30 minutes
- No palm oil, artificial colours, flavours or preservatives
- Convenient, fuss free alternative to battering in-house
- Healthy alternative to nostalgic tradition of Fish & Chips



Serve With

Potato salad of new potatoes, red onion and gherkins



Traditional chunky chips, garden peas & tartare sauce

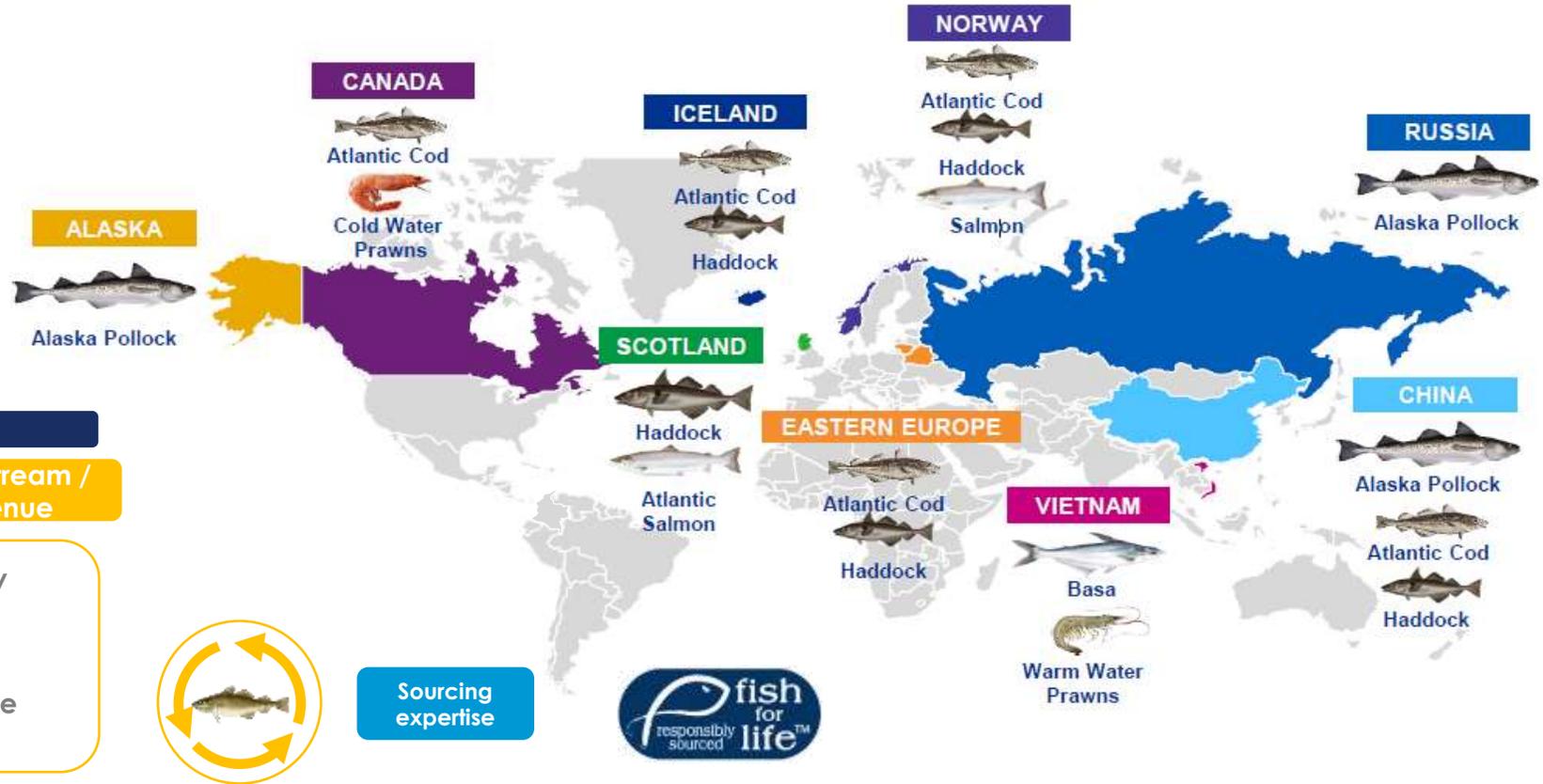


Or for something different

A vibrant potato and beetroot gratin



GLOBAL SOURCING CAPABILITIES BRING UNIQUE ADVANTAGES



Key advantages

Upstream /
cost

Downstream /
revenue

- ✓ Resilience / adaptability
- ✓ Innovation
- ✓ Commercial competitive advantage

Sourcing
expertise





BETTER FROZEN

FROZEN

- ✓ Locks in flavour & nutrition
- ✓ Easy to portion
- ✓ Consistent weight, shape
- Quick to cook from frozen
- ✓ Reduces waste
- ✓ All species sustainably available all year round

FRESH

- ✗ Quality deteriorates after harvest
- ✗ Inconsistent weight, shape
- ✗ Trickier to portion
- ✗ Over 30% of fresh seafood is wasted each year
- ✗ Most species not sustainably available all year round

YOUNG'S VISIONS & VALUES

We believe in doing the right thing for our people, planet and partners, now and for generations to come



CHALLENGE

We **challenge ourselves** and each other. We're **determined** to get the **best result**

INSPIRE

We **inspire** each other and the nation to make fish fantastic

CARE

We **care**, take **responsibility** and always do the right thing

SHARE

We share, are open and **honest, respect** each other and **work as a team**