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Alaskan Leader Seafoods Selected as a Finalist in the 2024 Seafood Excellence Awards



Edmonds, WA, February 27, 2024 – [Alaskan Leader Seafoods](https://www.alaskanleaderseafoods.com) Wild Alaska Black Cod with Hikari Miso Marinade has been selected as a finalist in the Best in Retail category for the 2024 Seafood Excellence Awards. Winners of the competition will be selected and announced on March 10, 2024, at 3:00pm EST in the new Wave Makers' Zone during the 42nd edition of [Seafood Expo North America/Seafood Processing North America](https://www.seafoodexpo.com/north-america/seafood-processing-north-america) which takes place March 10-12, 2024, at the Boston Convention and Exhibition Center in Boston, USA.

“Our Wild Alaska Miso Marinade Black Cod recipe was created by legendary Alaskan fishermen teamed up with 4th generation Hikari Miso Craftsmen from Nagano, Japan to produce an easy to prepare 5-star restaurant meal cooked right in your own home.” Says Scott Sandvig, Vice President of Sales at Alaskan Leader.

The Seafood Excellence Awards recognizes the product leaders in the North American seafood market and are evaluated by three seafood industry experts based on the product’s uniqueness and appropriateness to the market, taste profile, packaging, market potential, convenience, nutritional value and originality.

The Wild Alaskan Black Cod with Hikari Miso Marinade will be on display in the New Product Showcase in the Wave Makers' Zone (booth #3165) during the three-day event. For more information about the product, please visit <https://www.seafoodexpo.com/north-america/products/alaskan-leader-seafoods12oz-miso-marinated-wild-alaska-black-cod-sablefish/>

Sandvig adds; “Although Alaskan Leader Seafoods is a fishermen owned and operated fishing company, we are not new at creating mouthwatering and delicious flavors on prime #1 Quality Wild Alaska Seafood.

In fact, in 2018 we won 1st place and the Grand Prize Award at the Symphony of Seafoods competition in Alaska for our Lemon Herb Butter marinade on Wild Alaska Cod. Additionally, our company prides itself on maintaining an impeccable sustainability message and trusted cold chain of custody.’ All of our flavors come in Retail, Food Service and Club packaging.”

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About Seafood Expo North America/Seafood Processing North America

Seafood Expo North America/ Seafood Processing North America is North America’s largest seafood exposition. Thousands of buyers and suppliers from around the world attend the annual, three-day exhibition to meet, network and do business. Attending buyers represent importers, exporters, wholesalers, restaurants, supermarkets, hotels, and other retail and foodservice companies. Exhibiting suppliers offer the newest seafood products, processing and packaging equipment, and services available in the seafood market. The exposition is sponsored by the National Fisheries Institute. SeafoodSource is the official media. The exposition is produced by Diversified Communications, the international leader in seafood-industry expositions and media. For more information, visit: www.seafoodexpo.com/north-america.

Media Contact

Keith Singleton, President of Value-Added
Alaskan Leader Seafoods
keith@alaskanleader.com
206-965-1881