



**Making great shrimp easy.®**

Contact: Mary Eva Tredway  
The Butin Group  
404/317-0731

Shake up Big Game Grilling with all-new "Seafood for the Grill" from SeaPak

St. Simons Island, Ga., Sept. 17, 2008- Just in time for fall get-togethers and football tailgating parties, SeaPak Shrimp Company announces a new winning team: Seafood for the Grill. In SeaPak's great-tasting, healthy lineup are delicious Salmon Burgers, perfectly seasoned Ahi Tuna Steaks, and savory Smoky Barbecue Salmon Fillets.

All three seafood items are made with all-natural, quality ingredients that contain no additives or preservatives. As an excellent source of lean protein and essential Omega-3 fatty acids, SeaPak's Seafood for the Grill combines great taste with the all-natural benefits of seafood. They are good for you, delicious, and easy to prepare. It's never been simpler to score a touchdown with game-day grilling.

Cool weather and football make fall the perfect time to host grand grilling get-togethers. With the popularity of at-home grilling skyrocketing – up nearly 21% since 1998 – SeaPak's new products provide a tasty, healthy alternative to the traditional menu of hotdogs and hamburgers.

In honor of tailgaters everywhere, SeaPak offers two delicious recipes for Game-day; for more great recipes visit [www.seapak.com](http://www.seapak.com).

More

## SeaPak Grillers/2



### CHIPOTLE RANCH SALMON BURGERS

Prep Time: 10 minutes

Cook Time: 10 minutes

Serves: 4 people

1 package (12.8 oz) SeaPak® Salmon Burgers

2 tbsp. chipotle pepper sauce

1/4 cups ranch dressing

4 slices red onion

4 ripe vine tomatoes

4 leaves green leaf lettuce

4 slices pepperjack cheese (optional)

4 hamburger buns

PREHEAT grill to medium-high heat.

COMBINE chipotle pepper sauce and ranch dressing, set aside.

GRILL salmon burgers according to package directions. Remove from grill.

PLATE by placing salmon burger on bun and topping with lettuce, onion, tomato and cheese. Spread chipotle-ranch sauce on inside, top half of hamburger bun. Serve immediately. (Try toasting burger buns on the grill just before burgers are finished cooking.)

More

## SeaPak Grillers/3



### GRILLED AHI TUNA STEAKS WITH FOIL PACKET VEGGIES

Prep Time: 10

Cook Time: 10-15

Serves: 2

1 package (9 oz) SeaPak® Seasoned Ahi Tuna Steaks

1/4 bell pepper, sliced

1/4 of a medium onion, sliced

1 medium carrot, julienned

1 garlic clove, chopped

1/4 cup sugar snap peas (or snow peas)

1 tbsp. olive oil

1 tsp. fresh basil, chopped

1/4 tsp. salt

1/4 tsp. ground black pepper

PREHEAT grill to medium-high heat.

CUT two sheets of aluminum foil to 12 inches in length and arrange cross-wise on a flat surface. Place veggies on foil, drizzle with oil and sprinkle with seasonings. Bring ends of top foil layer together and fold downward 3 to 4 times. Repeat with bottom layer of foil until tightly sealed.

PLACE veggie packets on grill and grill for 10 to 15 minutes, do not turn. Add thawed tuna steaks to grill halfway through veggie cook time and grill according to package directions. Remove from grill.

PLATE tuna and distribute veggies.

About SeaPak Shrimp Company and Rich Products Corporation:

SeaPak Shrimp Company, owned by Rich Products Corporation, has led the seafood industry for sixty years as the producer of the nation's #1 selling retail brand within the frozen specialty shrimp category. SeaPak Shrimp Company is a founding and governing member of the Aquaculture Certification Council (ACC), a non-governmental, non-profit organization that

More

monitors the social, environmental and food safety activities of aquaculture facilities throughout the world. SeaPak proudly purchases products from processors that have been certified by ACC, and provides ongoing support to the efforts of both the ACC and the Marine Stewardship Council (MSC).

Rich Products Corporation is the founder of the non-dairy segment of the frozen food industry and a leading supplier and solutions provider to the retail, foodservice and in-store bakery marketplaces. Rich's posts annual sales exceeding \$2.6 billion, employs more than 7,300 people worldwide, and sells a variety of products to 73 countries.

The Consumer Brands Division of Rich Products, located on Saint Simons Island, is responsible for the successful portfolio of products sold to consumers at retail grocery and club stores nationwide for Rich Products. In addition to SeaPak, other brands in the portfolio managed by the Consumer Brands Division of Rich Products include *WorldCatch*, the first all-natural brand of value-added seafood; *Farm Rich*, delicious appetizers including the #1 selling cheese sticks in the country, *Casa Di Bertacchi*, the gold standard for authentic Italian meatballs, *Byron's Authentic Bar-B-Q*, and *Jon Donaire* decadent desserts.

###