

For Immediate Release

March 24, 2025

Contact: Craig Clark, (616) 550-2736, craig@clarkcommunication.com

100% Great Lakes Fish Pledge Wins Seafood Industry Climate Award

(BOSTON, MA)—The 3-year-old 100% Great Lakes Fish initiative, led by the [Great Lakes St. Lawrence Governors and Premiers](#) (GSGP), was recognized recently as one of three Seafood Industry Climate Awards (SICA) award winners. The presentation was held in Boston as part of the annual Seafood Expo North America conference. The award recognizes early-stage efforts to reduce the industry's carbon footprint and increase diversity within the seafood industry. GSGP received a \$70,000 grant to help further the initiative's mission.

The SICA award criteria looks at the overall impact a project can make on reducing the carbon footprint of the seafood industry; a demonstrated plan with a clear approach and time-bound goals; and a focus on improving seafood industry diversity (women, people of color and marginalized communities). The award winners are chosen by a panel of judges representing stakeholders from across the industry.

"We are thrilled to welcome this ground-breaking project to the SICA program in its third year, and we look forward to supporting their progress," said **Rob Snyder of Acme Smoked Fish**. "With growing support from funders around the country, we are on our way to positioning the seafood industry to be a bigger leader in the climate movement."

As part of the 100% Great Lakes Fish initiative, GSGP created the 100% Great Lakes Fish Pledge, where commercial fish processors, aquaculture producers, and related companies commit to fully utilize 100% of each fish they process, raise, or handle by the end of this year. The Pledge has already recruited seven aquaculture companies and about 30 fish processors representing about 90% of all commercially caught fish from the Great Lakes—from seven states and two Canadian provinces.

"On behalf of the 100% Fish Pledge initiative, we thank the Acme Smoked Fish Foundation for the Seafood Industry Climate Award recognition," said **David Naftzger, Executive Director of GSGP**. "For a nascent initiative to receive this type of recognition is very encouraging for us as it indicates we are on the right path toward reducing waste while maximizing the value of our region's fish resources."

The Great Lakes region is home to sizeable commercial fisheries and growing aquaculture operations, but only about 40% of each fish (the fillets) are usually eaten. In contrast, the remaining 60% of the fish is often relegated to inexpensive uses or discarded. The 100% Great Lakes Fish initiative seeks new and innovative ways to fully use each fish to reduce waste, create more value and jobs, and support rural economic development. Iceland

pioneered this approach and has seen the value of products made from each cod skyrocket from \$12 for just the filet to a remarkable \$5,000 for products including cosmetics, medical bandages, nutritional supplements, and a range of other products.

More information on 100% Great Lakes Fish, including a copy of the Pledge, is available at <https://gsgp.org/projects/100-great-lakes-fish/>.

The nearly 40 companies participating in the 100% Great Lakes Fish Pledge include:

A&A Marine Foods – Tilbury, Ontario	Great Lakes Tinned Fish – Grand Rapids, Michigan
Acme Smoked Fish – Brooklyn, New York	Halvorson Fisheries – Cornucopia, Wisconsin
All Temp Foods – Leamington, Ontario	Henriksen Fisheries - Ellison Bay, Wisconsin
Aqua Garden LLC – Amery, Wisconsin	Hudson Valley Fisheries – Hudson, New York
Big O’ Smokehouse – Caledonia, Michigan	J&M Fisheries - Ellison Bay, Wisconsin
Big Stone Bay Fishery – Mackinaw City, Michigan	John O’s Foods – Wheatley, Ontario
Bodin Fisheries – Bayfield, Wisconsin	Lindal Fisheries – Sturgeon Bay, Wisconsin
Baileys Harbor Fish Co. – Baileys Harbor, Wisconsin	Motor City Seafood – Highland Park, Michigan
Cambrian Co-Products – Minneapolis, Minnesota	Presteve Foods – Wheatley, Ontario
Carlson’s Fishery - Leland, Michigan	Purvis Fisheries – Silver Water, Ontario
Cole-Munro Foods – St. Thomas, Ontario	Red Cliff Fish Co. – Bayfield, Wisconsin
Dan’s Fish, Inc. – Sturgeon Bay, Wisconsin	Rushing Waters Fisheries – Palmyra, Wisconsin
Dramm Corporation – Manitowoc, Wisconsin	Skytop Springs Fish Farm - Sydney, New York
Euclid Fish Company – Mentor, Ohio	Springhills Fish – Hanover, Ontario
First Catch LLC - Baraga, Michigan	Steelhead Food Co. - St. Thomas, Ontario
Fiskur Leather – Mora, Minnesota	Superior Fresh – Northland, Wisconsin
Freshwater Fish Marketing Corp. – Winnipeg, Manitoba	Taylor Fish Co. – Wheatley, Ontario
Fortune Fish & Gourmet – Bensenville, Illinois	Treaty Fish Co. – Suttons Bay, Michigan
Great Lakes Food Co. – Chatham, Ontario	VanLandschoot & Sons Fish Market – Munising, Michigan

###

About the Conference of Great Lakes St. Lawrence Governors & Premiers

www.gsgp.org

The Conference of Great Lakes St. Lawrence Governors & Premiers unites the chief executives from Illinois, Indiana, Michigan, Minnesota, New York, Ohio, Ontario, Pennsylvania, Québec and Wisconsin. The Governors and Premiers work as equal partners

to grow the region's \$8 trillion economy and protect the world's largest surface freshwater system.

About Acme Smoked Fish Corporation

www.acmesmokedfish.com

About Acme Smoked Fish Corporation Acme Smoked Fish is a fourth-generation, family-owned and operated smoked fish company based in Brooklyn since 1906, dedicated to bringing people together through great food experiences. Tradition and innovation meet at Acme, where their smoked fish experts are on a mission to smoke and cure the highest quality seafood specialties with a commitment to top food safety standards. Acme is dedicated to sustainability and education through the Acme Smoked Fish Foundation, a 501(c)3 organization that awards grants to support groundbreaking climate change projects throughout the industry along with educational grants in their communities. Acme's expanding product line in many varieties and flavors can be found in preferred supermarkets, specialty stores, bagel shops and restaurants from coast to coast.