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## THE TRŪ® SHRIMP COMPANY AND GORDON FOOD SERVICE, INC PARTNER TO PROVIDE SUSTAINABLE SHRIMP

**BALATON, MN** – The trū Shrimp Company, a leader in US shrimp aquaculture innovation, and Gordon Food Service, one of the country’s largest foodservice providers with distribution operations spanning North America, have signed a letter of intent to work with one another to provide safe, sustainable shrimp to customers across the United States. This strategic partnership will provide consumers with an unmatched offering, a premium shrimp product produced in the USA.

This partnership reflects a shared vision and commitment by both organizations to invest in a highly sustainable, US-produced at scale, shrimp product. It also supports Gordon’s mission of providing its customers with the highest quality products as well as their promise to partner with suppliers who share their commitment to responsible business conduct and sustainable operations, both of which are fundamental to trū Shrimp. This partnership comes at a time when consumers have expressed, now more than ever, an increasing demand for high quality, sustainably produced food products.

“We couldn’t be prouder about the opportunity in front of us with the team at Gordon. From our very first conversation, we have appreciated their knowledge, candor, and willingness to create a vision for the future together. The values of our companies really complement one another, and we’re confident this will be a fruitful long-term relationship for us both,” reflects Michael Ziebell, President and CEO of trū Shrimp.

Headquartered in Balaton, MN, trū Shrimp is the first company to test and validate a true commercial-scale, shallow-water indoor shrimp farming technology. trū Shrimp developed and employs patented, land-based shrimp aquaculture technology to produce superior-quality shrimp that are traceable, sustainable, and antibiotic-free. This partnership leverages Gordon’s existing distribution network to deliver trū Shrimp product to high-end restaurants, retailers, and consumers -- all places desirable to trū Shrimp. The trū Shrimp Company is in the process of raising capital to build its first commercial-scale production facility, planned for construction in Madison, South Dakota.

Jagtar Nijjar, Director of Imports and Commodities, at Gordon Food Service, comments, “We’re excited to announce our partnership with trū Shrimp. Our customers continue to express their interest in natural, healthy products, and shrimp is an area in which we have been looking for a partner. We believe this creates an offering no one else can match and we’re eager to grow with trū Shrimp in the years to come.”



### About Gordon Food Service, Inc.

Since 1897, we have delivered uncompromising quality and heartfelt service for our customers. We began as a simple butter-and-egg delivery service, and have grown to become the largest family business in the foodservice distribution industry by upholding the same approach for over 120 years – remaining passionately committed to the people we serve. Today we serve foodservice operators in the Midwest, Northeast, Southeast, and Southwest regions of the United States and coast-to-coast in Canada. We also operate more than 175 Gordon Food Service Store® locations in the U.S., which are open to the public and provide restaurant-quality products and friendly, knowledgeable service without a membership fee. By partnering with organizations from across industries – healthcare to education, independent and chain restaurants, and event planners – we help our customers create food experiences that people choose, enjoy, and remember. To learn more about Gordon Food Service visit [gfs.com](http://gfs.com).

### About trū® Shrimp

trū Shrimp is focused on sustaining a growing global population of healthy, clean shrimp. We believe it is our social responsibility to exceed food safety standards, while limiting our environmental impact.

trū Shrimp is the solution consumers have long desired. Using patented technology created by Texas A&M University, we have developed a breakthrough approach to raising shrimp in the healthiest, safest and most efficient way possible.

Our approach provides a consistent and traceable supply of shrimp to sustain the world's growing demand. Shrimp also benefit from trū Shrimp's advanced technology that recreates a natural environment, resulting in minimal stress. Our pioneering technology creates an efficient, predictable, and sustainable source of shrimp, as well as a steady supply of medical-grade chitosan, a valuable byproduct of the shrimp.

We are committed to creating sustainable approaches for the world. When designing trū Shrimp, processes were optimized to minimize the impact on the environment. Through advanced water management technology and recycling methods, trū Shrimp is reducing water usage, waste byproducts and our carbon footprint at every turn. Learn more at [www.trushrimpcompany.com](http://www.trushrimpcompany.com)

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