Antonucci’s Wholesale Produce & Seafood, Inc. has been providing fresh produce, fresh and frozen seafood, and a large variety of foodservice and specialty items since 1982. Antonucci’s is a SQF Food Safety Code Level 2, 28,000 square foot facility that includes a state-of-the-art HACCP-certified seafood program.

**INTRODUCTION**

**Principals:** John A. Antonucci  
**Employees:** 65  
**Established:** 1982

**DISTRIBUTION OPERATIONS**

**Distribution Locations:** 1  
**Delivery Fleet Size:** 20 Trucks  
**Driver Communication System:** Cell Phones / Satellite / GPS  
**Routing System:** Computer Delivery  
**Delivery Range:** 150 Miles

**WAREHOUSE OPERATIONS**

**Total Sq. Footage:** 28,000  
**Refrigerated:** 20,000  
**Dry:** 7,000  
**Frozen:** 1,000

**CONTACT INFORMATION**

274 South Main Street  
Gloversville, NY 12078  
P (518) 725-2169  
F (518) 773-2774  
AntonucciProSea.com

**SPECIALIZED AREAS**

Tomato Repacking  
Fresh Cut Seafood  
Horticulture Service  
Lobster Tanks with Capacity for 6,000 Lobsters

**PRODUCT LINES**

Fresh Fruits and Vegetables  
Dry / Groceries  
Frozen Foods  
Meat, Poultry, and Seafood  
Refrigerated Foods

**FOOD SAFETY PROGRAMS**

GFSI-Recognized Certification  
SQF Food Safety Code Level 2

**SUSTAINABILITY**

Sends Organic Waste to VanAlstine Horticulture Service  
Uses RPC’s and Reusable Pallet Wrap  
Completed Energy-Efficiency Upgrade  
3,000 sq. Foot State-of-the-Art Repair Center to Maintain Transportation Fleet