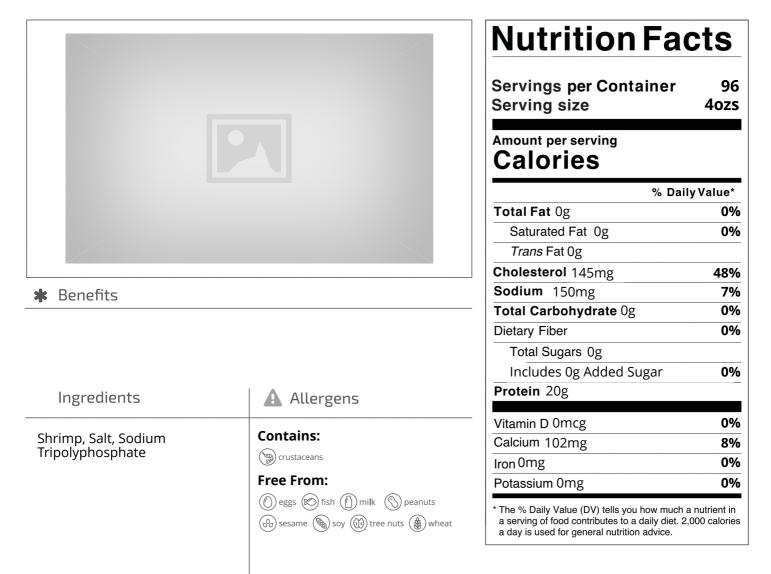


### **AQUA STAR** 212968 - Shrimp Raw Shell On 6 8

Shrimp is the number one most popular seafood among consumers, and Black Tiger Shrimp are one of the most sought-after species, named for the black stripes on their shells. They are cultivated for their larger size, and have a distinct sweet flavor and firm, moist texture. Shrimp are a highly versatile, all-purpose seafood that can be prepared in a variety of ways grill, bake, saut, broil, with a variety of flavors, seasonings and sauces, and for endless applications bowls, salads, tacos, stir fry, surf and turit, appetizers, soups, stews, skewers, and more. Shrimp are raw, headless and packed in frozen blocks within hours of harvest to retain the shrimps natural, premium quality fresh taste and texture. These shrimp are accurately weighted and counted to deliver uniformity and consistency, and the block format allows for a longer shelf life and preparation versatility at a great value. Shrimp are a healthy, nutrient-rich seafood an excellent source of protein, naturally low in



### Handling Suggestions

Keep frozen at 0 deg F (-18 deg C) until ready to use. After thawing do not refreeze.

### Serving Suggestions

Great when served as an appetizer or entree. Serve warm or chilled. Works great for Salads, pastas, rice bowls, an alternative protein for pork or chicken, and a great steak topper when sauted in melted butter and herbs. For all cooking methods, an internal temperature of 160F (70C) must be reached.

# Prep & Cooking Suggestions

BBQ, Bake, Boil, Grill, Saute, or Steam

#### **Product Specifications**

Brand			Manufacturer	Product Category				
AQUA STAR		UN	PRO -AQUA STAR	Shrimp Commodity				
MFG #	SP	'C #	GTIN	Pack	Pack Desc.			
1610060	212	2968	10731149611075	6	6/4#			
Gross Weight N		t Weight	Country of Origin	Kosher	Child Nutrition			
25lb		24lb	IND		No			
Shipping Information								

	ath Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18in 8	in 6in	0.5ft3	10x4	365DAYS	0°F / 32°F

SGCFOODSERVICE



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## Nutrition Analysis - By Serving

Calories		Total Fat	Og	Sodium	150mg
Protein	20	Trans Fats	Og	Calcium	102mg
Total Carbohydrates…	Og	Saturated Fat	Og	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	145mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



Products Move When Content Flows