



AQUA STAR

# 215844 - Shrimp Battered Pub Style 31/35



Shrimp is the number one most popular seafood among consumers, known for their sweet flavor and tender texture. Pub-Style Battered Shrimp are crispy on the outside and tender on the inside. Whole, tail-off shrimp are battered in an extra crispy signature golden beer batter for a delicious eating experience. With a made from scratch taste and appearance, this shrimp is premium quality seafood that also saves preparation time and reduces labor. Convenient and easy to prepare there is no advanced preparation necessary ready to deep fry or pan fry from frozen in 3 minutes or less. Beer-Battered Shrimp is crowd-pleasing favorite an excellent appetizer or snack paired with a dipping sauce, or a great alternative to the standard fish and chips; try with malt vinegar, fries and minty mashed peas for a new twist. They also hold well in buffet and hot bar applications for flexibility. Sustainably and responsibly sourced according to the Global Aquaculture Alliance Best Aquaculture Practices (BAP); all shrimp have full transparency from pond to plate. This is one seafood item that is sure to please restaurant operators and consumers alike.



### \* Benefits

## Nutrition Facts

Servings per Container 40  
Serving size 4ozs (113g)

### Amount per serving Calories

	% Daily Value*
<b>Total Fat</b> 13g	<b>17%</b>
Saturated Fat 2g	10%
Trans Fat	
<b>Cholesterol</b> 65mg	<b>22%</b>
<b>Sodium</b> 760mg	<b>33%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber	4%
Total Sugars 1g	
Includes Added Sugar	%
<b>Protein</b> 10g	
Vitamin D 0mcg	0%
Calcium 43mg	3%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Ingredients

Shrimp (*Litopenaeus vannamei*), Bleached Wheat Flour, Yellow Corn flour, Wheat Flour, Degerminated Yellow Corn Flour, Modified Food Starch, Water, Beer, Salt, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Wheat Starch, Dextrose, Spice, Torula Yeast, Onion Powder, Xanthan Gum, Citric Acid, Soybean Oil. Contains: Shellfish (Shrimp), Wheat, Soy.

### ⚠ Allergens

#### Contains:

crustaceans

#### Free From:

eggs fish milk peanuts  
 sesame soy tree nuts wheat

### Handling Suggestions

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

### Serving Suggestions

Serve hot. Great for appetizers or protein packed side dishes. Serve with a sauce on the side or smothered in sauce for a unique twist. Hold well in buffet & hot bar applications.

### Prep & Cooking Suggestions

For best results deep fry product from frozen, no thawing needed

### 📄 Product Specifications

Brand	Manufacturer	Product Category
AQUA STAR	UNIPRO -AQUA STAR	Shrimp, Breaded, Cooked or Flavored

MFG #	SPC #	GTIN	Pack	Pack Desc.
3357660	215844	10731149351612	4	4/2.5#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.5in	12.6in	5.9in	0.58ft3	9x11	365DAYS	0°F / 32°F



**AQUA STAR**

# 215844 - Shrimp Battered Pub Style 31/35



Shrimp is the number one most popular seafood among consumers, known for their sweet flavor and tender texture. Pub-Style Battered Shrimp are crispy on the outside and tender on the inside. Whole, tail-off shrimp are battered in an extra crispy signature golden beer batter for a delicious eating experience. With a made from scratch taste and appearance, this shrimp is premium quality seafood that also saves preparation time and reduces labor. Convenient and easy to prepare there is no advanced preparation necessary ready to deep fry or pan fry from frozen in 3 minutes or less. Beer-Battered Shrimp is crowd-pleasing favorite an excellent appetizer or snack paired with a dipping sauce, or a great alternative to the standard fish and chips; try with malt vinegar, fries and minty mashed peas for a new twist. They also hold well in buffet and hot bar applications for flexibility. Sustainably and responsibly sourced according to the Global Aquaculture Alliance Best Aquaculture Practices (BAP), all shrimp have full transparency from pond to plate. This is one seafood item that is sure to please restaurant operators and consumers alike.

## Nutrition Analysis - By Serving

Calories		Total Fat	13g	Sodium	760mg
Protein	10	Trans Fats		Calcium	43mg
Total Carbohydrates...	1g	Saturated Fat	2g	Iron	0mg
Sugars	1g	Added Sugars		Potassium	0mg
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65mg		
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

