



AQUA STAR

488135 - Shrimp 71 90 Raw P&D TL Off

Shrimp is the number one most popular seafood among consumers, and White Shrimp is one of the most popular shrimp species, known for their sweet flavor and tender texture. 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 turf, appetizers, soups, stews, skewers, and more. Shrimp are raw, hand peeled and deveined with the tails removed to reduce labor and preparation time - and individually quick frozen 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 in every bag. Shrimp are a healthy, nutrient-rich seafood: an excellent source of protein, naturally low in fat, carbohydrate free, and gluten free. Sustainably and responsibly sourced according to the Global Aquaculture Alliance's Best Aquaculture Practices (BAP). All shrimp are certified 2-star or higher (sourced from BAP certified processing plants and farms) and have full transparency from pond to plate.



Nutrition Facts

Servings per Container 40
Serving size 4ozs

Amount per serving
Calories 50

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 640mg	28%
Total Carbohydrate 0g	0%
Dietary Fiber	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 24mg	2%
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.

* Benefits

Ingredients	Allergens
Shrimp, Salt, Sodium Tripolyphosphate	<p>Contains:</p> <ul style="list-style-type: none"> crustaceans <p>Free From:</p> <ul style="list-style-type: none"> eggs fish milk peanuts sesame soy tree nuts wheat

Handling Suggestions

Keep frozen at 0F (-18C) until ready to use. Do not refreeze thawed shrimp. Store thawed shrimp in the refrigerator and use within 24 hours.

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	UNIPRO -AQUA STAR	

MFG #	SPC #	GTIN	Pack	Pack Desc.
1725732	488135	10731149724270	5	5/2#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	IND		

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
0in	0in	0in	0.66ft3	6x8	365DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	50	Total Fat	0g	Sodium	640mg
Protein	13	Trans Fats	0g	Calcium	24mg
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	0mg
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	125mg		
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

