

## 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, suri and turf, appeters, soups, stevers, soup, stevers, and more. Shrima pare raw, hand peeled and develed 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-irch seponsibily sourced according to the flical Aquaculture Alliances 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.



		<b>Nutrition Facts</b>			
		Servings per Container40Serving size40zs			
		Amount per serving Calories	50		
			ily Value*		
		Total Fat Og	0%		
		Saturated Fat 0g	0%		
		<i>Trans</i> Fat 0g			
		Cholesterol 125mg	42%		
<b>★</b> Benefits		Sodium 640mg	28%		
-		Total Carbohydrate 0g	0%		
		Dietary Fiber	0%		
		Total Sugars 0g			
		Includes Added Sugar	%		
Ingredients	Allergens	Protein 13g			
		Vitamin D 0mcg	0%		
Shrimp, Salt, Sodium	Contains:	Calcium 24mg	2%		
Tripolyphosphate	crustaceans	Iron 0mg	0%		
	Free From:	Potassium 0mg	0%		
	) eggs () fish () milk () peanuts () sesame () soy () tree nuts () wheat	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

### 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					
AQUA STAR			UNIPRO -AQUA STAR					
MFG	#	SPC #		GTIN			Pack	Pack Desc.
17257	32	488135	107	3114972	24270		5	5/2#
Gross Weight Net Weight Cou		untry of	Origin	K	osher	Child Nutrition		
111	b	10lb		IND				
	Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf L	ife	Storage Temp From/To	
0in	0in	0in	0.66ft3	6x8	365DA	YS	5 0°F / 32°F	





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## Nutrition Analysis - By Serving

Calories	50	Total Fat	Og	Sodium	640mg
Protein	13	Trans Fats	Og	Calcium	24mg
Total Carbohydrates…	Og	Saturated Fat	Og	Iron	0mg
Sugars	Og	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

