

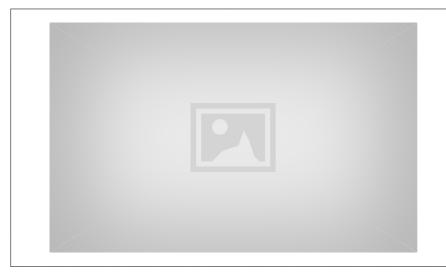
AQUA STAR

488135 - Shrimp 71 90 Raw P&D Tl Off



40

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, suff and turf, appetierzers, soups, stews, skewers, and more. Shrimp ar eraw, hand peeled and everiende with the tails remove 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 flaft, carbohydrate free, and glutter responsibly sourced according to the Global 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.



Benefits

Ingredients	Allergens
Shrimp, Salt, Sodium Tripolyphosphate	Contains: © crustaceans Free From:
	eggs fish milk peanuts sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 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.

Product Category

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

AQUA STA	.R	UNIPRO -AQUA STAR		Shrimp	p Commodity	
MFG #	SF	PC #	GTIN	Pack	Pack Desc.	
1725732	488	8135 10731149724270		5	5/2#	

Manufacturer

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

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





AQUA STAR488135 - **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 flavys grill, bake, saut, broil with a variety of flavors, seasonings and sauces, and for endless applications bowls, salads, tacos, stir fry, surf and turf, appeterizers, soups, stews, skewers, and more. Shrimp ar eraw, hand peeled and develend with the tails remove reduce labor and repreparation 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 flat, carobidydrate free, and glutter soustianably and responsibly sourced according to the Global 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.

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	

