

## **AQUA STAR**

### 488295 - Shrimp Raw P&D Tail On 16 20 Ct



umers, and White Shrimp is one of the most popular shrimp species, known for their sweet flavor and tender Snrimp is the number one most popular searood among consumers, and write strinming is one or tree most popular simple process, known for trein revert ravor and retered 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 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. Phosphate-free shrimp uses salt, sodium carbonate and sodium citrate to preserve the natural qualities of the shrimp and perform similarly to all natural shrimp. Shrimp are a healthy, nutrient-rich seafood an excellent source of protein



#### Benefits

Ingredients	▲ Allergens
Shrimp, Salt, Sodium Tripolyphosphate (for moisture retention)	Contains:  crustaceans  Free From:
	eggs fish milk peanuts

# **Nutrition Facts**

Servings per Container 40 Serving size 4ozs

### **Amount per serving Calories**

% D	aily 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 0g Added Sugar	0%
Protein 13g	_
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 0mg	0%
Potassium 0mg	0%

<sup>\*</sup> 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.

#### **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	
AQUA STAR	UNIPRO -AQUA STAR	

MFG #	SPC #	GTIN	Pack	Pack Desc.
1725172	488295	10731149724133	5	5/2#

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

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	15.9in	11.3in	5.4in	0.56ft3	12x6	0DAYS	0°F / 32°F





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#### Nutrition Analysis - By Serving

Calories		Total Fat	0g	Sodium	640mg
Protein	13	Trans Fats	0g	Calcium	24mg
Total Carbohydrates	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	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	

0	Additional Images						

