

### PACKER 488296 - Shrimp Raw P&D Tail On 26/30

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, shewers, and more. Shrimp are raw, hand peded and develued 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 stat, 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



6		<b>Nutrition Facts</b>		
	The second second	Servings per Container Serving size	40 4ozs	
		Amount per serving Calories	50	
	% Daily Value*			
the second	Total Fat Og	0%		
		Saturated Fat 0g	0%	
	N.C.	Trans Fat 0g		
		Cholesterol 125mg	42%	
<b>≭</b> Benefits		Sodium 640mg	28%	
		Total Carbohydrate 0g	0%	
		Dietary Fiber	0%	
	Total Sugars 0g			
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 13g		
Shrimp, Salt, Sodium Tripolyphosphate (for moisture retention)		Vitamin D 0mcg	0%	
	Contains:	Calcium 24mg	2%	
	(b) 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 much a serving of food contributes to a daily diet. 2 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					
PACKER			UNIPRO -AQUA STAR					
MFG #		SPC #		GTIN		Pack	Pack Desc.	
1725283	3	488296	008	32994405	51042	5	5/2#	
Gross Wei	ight	Net Wei	ght Co	Country of Origin		Kosher	Child Nutrition	
10lb		10lb		IND			No	
Shipping Information								
Length W	Vidth	Height	Volume	TIxHI	Shelf Li	fe Stora	e Storage Temp From/To	
15.3in 1	0.6in	4.2in	0.39ft3	11x7	0DAYS	S 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	Og	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-12•	
Monosodium		Sulphites		Nitrates	

#### Additional Images



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