

CONTESSA 488446 - **Shrimp Raw P&D Tail On 13/15**

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 peeld 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. Shrimp are a heathly, 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 Alliances Best Aquaculture Pr



		Nutrition Facts		
	1 And 1	Servings per Container Serving size	40 4ozs	
	Amount per serving Calories	120		
	% Daily Value*			
and and	Total Fat Og	0%		
	Saturated Fat 0g			
	Trans Fat 0g			
		Cholesterol 125mg	42%	
* Benefits		Sodium 640mg	28%	
•		Total Carbohydrate Og	0%	
		Dietary Fiber	0%	
		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 13g		
		Vitamin D 0mcg	0%	
Shrimp, Salt, Sodium Tripolyphosphate (for moisture	Contains:	Calcium 24mg	2%	
retention)	(mail 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 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

14in

10in

6in

0.49ft3

Brand	N	Manufacturer		Product Category		
CONTESSA	UNIF	UNIPRO -AQUA STAR		Shrimp Commodity		
MFG #	SPC #	SPC # GTIN		Pack	Pack Desc.	
15258/1725	488446	00829944051028		5	5/2#	
Gross Weight	Net Weight	ight Country of Origin		Kosher	Child Nutrition	
11.9lb 10lb		IND			No	
Shipping Information						
Length Width	Height Vol	olume TIxHI Shelf Life Storage Temp From/To				

2x2

0DAYS



0°F / 32°F



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Nutrition Analysis - By Serving

Calories	120	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

