



4/2.5 LB Ovencrunch Breaded Shrimp, Buffalo Style

High Liner Foodservice Breaded Buffalo Shrimp feature Buffalo style breading specially crafted for multiple menu applications and any type of operation. These large, plump and tender Shrimp are lightly coated for the ultimate crunch. The just right, patron-craving Buffalo kick makes what is already irresistible even more so. Each can be oven-baked or deep fried, and cook from frozen to Buffalo crispy perfection in no time, consistently delivering the exceptional plate coverage and appeal that makes this a must-have for any seafood menu.

Product Last Saved Date: 01 July 2025

Nutrition Facts

10 Servings per container

Serving Size 4 oz (112g / About 8 shrimp)

Amount Per Serving

Calories

220

% Daily Value*

Total Fat 9 g **12%**

Saturated Fat 1.5 g **7%**

Trans Fat 0 g

Cholesterol 70 mg **23%**

Sodium 740 mg **32%**

Total Carbohydrates 26 g **9%**

Dietary Fiber 1 g **4%**

Total Sugars 1 g

Includes 0 g Added Sugars **0%**

Protein 10 g

Vitamin D 0 mcg 0%

Calcium 40 mg 4%

Iron 1.4 mg 8%

Potassium 130 mg 2%

* The % Daily Values (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 Specifications :

Code	GTIN	Type Of Catch
1088395	10035493883950	FARM RAISED

Brand	GPC Description
High Liner Foodservice	Shellfish Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
10.974 LBR	10 LBR	N/A	Undeclared	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.6969 INH	7.6969 INH	9.8937 INH	0.5155 FTQ	20x4	730 Days	-10 FAH / 0 FAH

Ingredients :

SHRIMP, WATER, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), YELLOW CORN FLOUR, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: SALT, ONION POWDER, CAYENNE PEPPER SAUCE (CAYENNE RED PEPPER, DISTILLED VINEGAR, SALT, GARLIC POWDER), GUAR GUM, MALTODEXTRIN, NONFAT MILK, SUGAR, SOY FLOUR, GARLIC POWDER, NATURAL FLAVORS, CITRIC ACID, YEAST, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEAVENING (SODIUM BICARBONATE), SPICES, SEA SALT, VINEGAR, EXTRACTIVES OF PAPRIKA, ANNATTO AND TURMERIC (COLOR), SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE). CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP), WHEAT, SOY, MILK.

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - N	Milk - C	Soy - C
Fish - N	Wheat - C	TreeNuts - N
Peanuts - N	Crustacean - C	Sesame - N

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for 2.5 - 3.5 minutes. Do not overload fryer. TO BAKE: Place frozen shrimp on a lightly oiled baking pan. CONVECTION OVEN: Preheat oven to 425°F and bake for 10-12 minutes. Flip halfway through cooking. CONVENTIONAL OVEN: Preheat oven to 450°F and bake for 12-14 minutes. Flip halfway through cooking. AIR FRYER: Set fryer to 400°F and fry for 7 minutes. *Guideline - reference air fryer instruction manual. LET SHRIMP STAND FOR 2 MINUTES AFTER COOKING. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 145°F MINIMUM.

Serving Suggestions:

Breaded Buffalo Shrimp are perfect for spicing up appetizer menus or as a bar offering served with traditional celery sticks and your favorite dipping sauce.

Species / Scientific Name:

Shrimp - Litopenaeus vannamei

Claims & Child Nutrition:

BAP Certified:

MSC Certified:

Has CN Statement: No

CN Statement:

