



# 1/10 LB IQF Raw P&D Tail-Off Medium Shrimp Pieces 80-110 ct./Lb

These Fishery Product Raw Shrimp Pieces come individually quick frozen with everything removed including the tail. These tender, succulent Shrimp pieces can be broiled, battered and deep-fried, or boiled in seasoned water. A perfect easy to cook and prepare option for practically any hot or cold Shrimp application you have in mind.

Product Last Saved Date: 26 March 2025



## Nutrition Facts

40 Servings per container  
**Serving Size** 4 oz (112g)

**Amount Per Serving**  
**Calories** 70

	% Daily Value*
<b>Total Fat</b> 1 g	<b>1%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 130 mg	<b>43%</b>
<b>Sodium</b> 270 mg	<b>12%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 14 g	
Vitamin D 0 mcg	0%
Calcium 60 mg	4%
Iron 0 mg	0%
Potassium 120 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
1005132	10035493051328	FARM RAISED

Brand	GPC Description
FPI	Shellfish - Unprepared/Unprocessed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11 LBR	10.0 LBR	CN, EC, HN, IN, ID, TH, VN	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.375 INH	5.75 INH	10.5 INH	0.5023 FTQ	13x6	730 Days	-10 FAH / 0 FAH

Ingredients :
SHRIMP, WATER, SALT, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), SODIUM BISULFITE (AS A PRESERVATIVE). CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP)

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):		
Eggs - N	Milk - N	Soy - N
Fish - N	Wheat - N	TreeNuts - N
Peanuts - N	Crustacean - C	Sesame - N

### Prep & Cooking Suggestions:

TO BROIL: HOLD UNDER COLD WATER TO REMOVE GLAZE, THEN PAT DRY. TOSS DESIRED PORTION OF SHRIMP IN MELTED BUTTER, SEASON WITH SALT, PEPPER AND LEMON JUICE TO TASTE. BROIL IN PREHEATED BROILER 6-8 MINUTES, APPROXIMATELY 3" UNDER FLAME. TURN ONCE. TO FRY: BATTER AND BREAD SHRIMP. PLACE IN DEEP FRYER AT 350°F UNTIL GOLDEN BROWN (2 TO 3 MINUTES). SERVE HOT WITH YOUR FAVORITE SAUCE. FOR SALADS AND COCKTAILS: DEFROSTING IS UNNECESSARY. PLACE SHRIMP IN BOILING WATER. WHEN WATER RETURNS TO BOIL, CONTINUE COOKING FOR 1 MINUTE. CHILL SHRIMP IMMEDIATELY UNDER COLD RUNNING WATER. PAT DRY AND SERVE.

### Serving Suggestions:

Ideal broiled and tossed with melted butter, and lemon juice, seasoned to taste, as well as fried Shrimp dishes with your favorite sauce, or boiled and chilled for classic Shrimp cocktails.

### Species / Scientific Name:

Shrimp - Litopenaeus vannamei

### Claims & Child Nutrition:

BAP Certified:  
MSC Certified:  
Has CN Statement: No  
CN Statement:

