

# 10 Lb (4.54 kg) Yuengling Lager Beer Battered, Round, Tail Off, Shrimp 31-35 ct/Lb

High Liner Foodservice Yuengling® Battered Shrimp are dipped in a special batter made with renowned Yuengling® lager. These plump, juicy, tender Shrimp oven-bake or deep-fry from frozen in minutes to the perfect marriage of light, crispy, malty-flavored coating and succulent sweet Shrimp taste. This truly unique, labor saving option offers exceptional plate coverage, with a distinctive beer flavor even non-beer lovers will find hard to resist.

Product Last Saved Date: 20 October 2025

**Brand** 

10 LBR



**GPC Description** 

Undeclared

# **Nutrition Facts**

20 Servings per container

Serving Size 4 oz (112g / About 8 Shrip

Amoun	t Per s	Serving
Cal	ori	es

Calories	230
	% Daily Value*
Total Fat 10 g	13%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 80 mg	26%
Sodium 630 mg	27%
Total Carbohydrates 20 g	7%
Dietary Fiber 1 g	2%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 11 g	
Vitamin D 0 mcg	0%
Calcium 40 mg	4%
Iron 0.4 mg	2%
Potassium 0 mg	0%

	Product Specifications :					
	Code GTIN		Type Of Catch			
n	10026138 <b>p)</b>	10073538261387	FARM RAISED			

High Liner Food	ds	Shellfish Prepared/Processed (Frozen)		
Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.8125 INH	7.8125 INH	8.625 INH	0.6166 FTQ	15x5	540 Days	-10 FAH / 0 FAH

## Ingredients:

11 LBR

SHRIMP, WHEAT FLOUR, WATER, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, SOYBEAN OIL, AND/OR SUNFLOWER OIL), YELLOW CORN FLOUR, BEER (MALTED BARLEY, WATER, HOPS, YEAST), CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, SUGAR, SALT, SPICES, WHITE CORN FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), NATURAL FLAVORS, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE). CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP), WHEAT

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):				
Eggs - 30	Milk - 30	Soy - 30		
Fish - 30	Wheat - C	TreeNuts - 30		
Peanuts - 30	Crustacean - C	Sesame - 30		

#### Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for about 21/2 minutes. TO BAKE: Place frozen shrimp on a lightly oiled baking pan. CONVENTIONAL OVEN: Preheat oven to 450°F and bake for about 14 minutes. For best results, flip half way through baking. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 145°F MINIMUM.

## Serving Suggestions:

nutrition advice.

The famously malty flavor of Yuengling® adds depth to any battered Shrimp application, from appetizers and entrées, to PoBoys and baskets, or whatever else you dream up.

## Species / Scientific Name:

Shrimp - Litopenaeus vannamei



BAP Certified: MSC Certified:

Has CN Statement: No

CN Statement:







