

Mirabel, 6 x 1.36 kg / 3 lb, Black Tiger Shrimp, Raw, Peeled and Deveined, Tail-On, 6-8 ct/lb

IQF Black Tiger Shrimp are premium farm-raised Shrimp. They are individually quick frozen to preserve the famously tender texture and mild flavor of this species. No matter how they're prepared, these succulent Shrimp go from prep to enjoyment in no time, with the labor-saving efficiency you demand. BAP Certified.

Product Last Saved Date: 04 June 2025



Nutrition Facts

Servings per container	
Serving Size	Per 100 g
Amount Per Serving	
Calories	70
% Daily Value*	
Total Fat 0.4 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 140 mg	%
Sodium 270 mg	12%
Total Carbohydrates 0 g	%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 18 g	
Vitamin D	
Calcium 50 mg	
Iron 0.5 mg	
Potassium 225 mg	
* 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
1059871	10055633110739	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
8.958 KGM			Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
36.8 CMT	27.3 CMT	24.1 CMT	0.0242 MTQ	11x7	730 Days	

Ingredients :
Shrimp, Water, Salt, Sodium phosphate (to retain moisture), Sulphiting agents. Contains: Shrimp (crustaceans), Sulphites.

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

Prep & Cooking Suggestions:

KEEP FROZEN. DO NOT REFREEZE IF THAWED. For best results keep shrimp frozen until ready to use. Defrosting is unnecessary. Place frozen shrimp in salted boiling water, and return to a boil. Drain, refrigerate and serve chilled. NOTE: Fully cooked shrimp are opaque. Cook to a minimum internal temperature of 165°F / 74°C.

Serving Suggestions:

As an appetizer - sauté raw peeled Shrimp with spicy tomato sauce or garlic butter and serve with bread for dipping. As an hors d'oeuvre - top crostini bread with cooked shrimp and a signature salsa or tapenade. Classic Shrimp Cocktail - serve elegant cooked Shrimp with cocktail dipping sauce and fresh herbs.

Species / Scientific Name:

Claims & Child Nutrition:

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

