

Mirabel, 5 x 907 g / 2 lb, Black Tiger Shrimp, Raw, Peeled and Deveined, Tail-On, 26-30 / 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. Simply cook as desired and serve. 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



HIGH LINER

Nutrition Fa	cts
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	4%
Iron 0.5 mg	3%
Potassium 225 mg	5%
* The % Daily Values (DV) tells you how much a r food contributes to a daily diet. 2,000 calories a nutrition advice.	

Product Specifications :								
Coc	le	GTIN				Type Of Catch		
771	2	10061763077125						
Bran	nd	GPC Description						
Mirat	pel	Shellfish - Unprepared/Unprocessed (Frozen)						
Gross	Weight	Net Weight Country of C			Origin	Kosher	Gluten Free	
5.695	5.695 KGM				Undeclared	No		
Shipping Information								
Length	Width	Height	Volu	ume TixHi		Shelf Life	e Storage	e Temp From/To
37 CMT	27 CMT	15.5 CMT	0.0155 MTQ		11x12	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:

Broil, boil or grill. Excellent addition to stir fry or pastas. Serve as an entrée on its own or with chicken or steak.

Species / Scientific Name:

Claims & Child Nutrition:

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







Information subject to change without notice at the discretion of High Liner Foods (USA) http://www.highlinerfoods.com Page

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