



Mirabel, 5 x 907 g / 2 lb, Pacific White Shrimp, Raw, Peeled and Deveined, Tail-Off, 41-50/lb

Mirabel Pacific White Shrimp adds value and appeal to any dish. Prized for their sweet flavour and delicate texture, Mirabel Pacific White Shrimp are extremely versatile in recipes and can be grilled, baked, broiled, pan-fried or poached. Our Pacific White Shrimp is sourced from responsible aquaculture, certified using Global Aquaculture Alliance's Best Aquaculture Practices. In addition to sourcing, our stringent quality control processing procedures ensure premium quality shrimp.

Product Last Saved Date: 17 February 2025



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FOODSERVICE™

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 **5%**

Iron 0.5 mg **3%**

Potassium 225 mg **5%**

* 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
5744	10061763057448	

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

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

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
37 CMT	27 CMT	15.5 CMT	0.0155 MTQ	11x12	730 Days	-25 CEL / -18 CEL

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:

