



MARKETING

1) Firm, fresh texture 2) Consistent flavor profile3) Guaranteed net weights4) Strict size uniformity

Nutrition Facts

40 Servings per container

Serving Size4 oz

Amount Per Serving

Calories80

% Daily Value*

Total Fat 0 g0%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 120 mg40%

Sodium 580 mg25%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes 0 g Added Sugars0%

Protein 14 g

Vitamin D 0 mcg0%

Calcium 50 mg4%

Iron 0.4 mg2%

Potassium 90 mg2%

* 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		Pack Description		
261421027CS		10843237002914				
Brand		Brand Owner		GPC Description		
CHICKEN OF THE SEA		Chicken of the Sea Frozen Foods		Shellfish - Unprepared/Unprocessed (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
12.5 LBR	10 LBR	No		IN, ID, TH	Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.37 INH	10.83 INH	6.1 INH	0.549 FTQ	11x12	540 Days	-10 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

KEEP FROZEN

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N

Peanuts - N

Eggs - N

Tree - N

Soybean - N

Fish - N

Wheat - N

Shellfish - C

Sesame - N

Crustaceans - C

AU - N

Celery - N

Mustard - N

Lupine - N

Molluscs - N

INGREDIENTS

Shrimp, Salt, Sodium tripolyphosphate (To retain moisture)

CHICKEN OF THE SEA

10843237002914 - SHRIMP, RAW 13-15 PEELED-&-DEVEINED WHITE SHR...

PREPARATION & COOKING SUGGESTIONS

THAWING INSTRUCTIONS:; Overnight Thawing(RECOMMENDED); 1. Place Frozen CHICKEN OF THE SEA® Shrimp into a bowl and cover with plastic wrap or tin foil.; 2. Refrigerate overnight (approximately 12 hours).; 3. Drain excess water. Shrimp is ready to cook.; Thaw In Minutes; 1. Place frozen CHICKEN OF THE SEA® Shrimp into a strainer.; 2. Rinse with cold running water for 6 to 8 minutes, lightly tossing and rotating the shrimp.; 3. Let drain for 2 to 3 minutes. Shrimp is ready to cook.; COOKING SUGGESTIONS ; When fully cooked, shrimp turns orange-red on outside, white and firm inside.; CHICKEN OF THE SEA® Uncooked Tail-On Shrimp- perfect for any meal. Make a delicious scampi, add to stir-fry, soup, pasta or rice, or barbecue with your favorite seasoning!; SAUTE- Heat butter or oil in a skillet. Add thawed shrimp with your choice of seasonings, garlic,...

SERVING SUGGESTIONS

appetizers, signature dishes, salads, sandwiches, soups

MORE INFORMATION

