



High Liner Foodservice, 2.27 kg / 5 lb, Raw Shrimp Skewers, 31-40/lb, 40 Skewers (About 5 Shrimp/Skewer)

Easy to Add to Any Menu. Skewers are a healthy alternative to meat - great tasting, low in saturated fats, no trans fat, and may easily be served as a side or as a main entree. Bake, broil, grill, or pan fry to easily create exciting signature dishes with high perceived value, reduced labour, economical product cost, and exceptional appetite appeal.

Product Last Saved Date: 04 June 2025



Nutrition Facts

Servings per container	
Serving Size	Per 100 g
Amount Per Serving	
Calories	60
% Daily Value*	
Total Fat 1 g	1%
Saturated Fat 0.2 g	1%
Trans Fat 0 g	
Cholesterol 110 mg	%
Sodium 250 mg	11%
Total Carbohydrates 1 g	%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 12 g	
Vitamin D	%
Calcium 50 mg	4%
Iron 0.2 mg	1%
Potassium 100 mg	2%
* 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
7565	10061763075657	

Brand	GPC Description
High Liner Foodservice	Shellfish - Unprepared/Unprocessed (Frozen)

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

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
39.7 CMT	24.2 CMT	10.7 CMT	0.0103 MTQ	12x9	540 Days	

Ingredients :

Shrimp, Water, Sodium phosphate (to retain moisture), Salt, 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 UNTIL USED. DO NOT REFREEZE IF THAWED. For Best Results: Baste frequently with a marinade or basting sauce. GRILL / BARBECUE: Preheat grill / barbecue to a medium-high heat. Lightly oil grill / grate. Shield skewer handles with foil, so that they don't scorch or burn. Cook skewers about 6 min on each side or until done. OVEN: Preheat oven to a 425°F / 220°C. Lightly oil pan. Shield skewer handles with foil, so that they don't scorch or burn. Cook skewers about 6 min on each side or until done. FRY PAN: Preheat fry pan to a medium-high heat. Lightly oil fry pan. Shield skewer handles with foil, so that they don't scorch or burn. Cook skewers about 8 min on each side or until done. NOTE: Since appliances vary, these instructions are guidelines only. Fully cooked shrimp is pink.

Serving Suggestions:

N/A

Species / Scientific Name:

Claims & Child Nutrition:

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

