

4/2.5 Lb Pan-Sear Selects Garlic & Herb Butterfly Shrimp

High Liner Foodservice Breaded Garlic & Herb Pan Sear Shrimp were specifically developed to fit a wide range of menu solutions. These extra large, tender Shrimp are lightly coated in a savory garlic and herb breading for a flavor-packed crunchy bite. Each is expertly butterfly cut with the tail on for easy dipping. They come ready to cook, and fry from frozen to golden perfection in as little as 2 1/2 minutes with superior plate coverage an true can't-resist appeal.

Product Last Saved Date: 25 March 2025



FOODSERVICE™

Nutrition Facts

10 Servings per container

Serving Size 4 oz (112g/About 5 Shrimp))

Amount Per Serving	
Calories	
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200
% Daily Value*
10%
7%
29%
22%
8%
0%
0%
0%
4%
8%
2%

	Product Specifications :				
Code GTIN		GTIN	Type Of Catch		
g	1088394	10035493883943	FARM RAISED		

Brand	GPC Description
High Liner Foodservice	Shellfish Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
10.974 LBR	10 LBR	N/A	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.6969 INH	7.6969 INH	9.8937 INH	0.5155 FTQ	20x4	730 Days	-10 FAH / 0 FAH

Ingredients:

SHRIMP, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, RICE FLOUR, VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: ROASTED GARLIC, SOY LECITHIN, SALT, NATURAL FLAVORS, SPICES, GREEN ONION, DISODIUM GUANYLATE, DISODIUM INOSINATE, SUGAR, MALTODEXTRIN, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE) CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP), WHEAT, SOY

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

Prep & Cooking Suggestions:

nutrition advice

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for 2.5 - 3.5 minutes. Do not overload fryer, TO BAKE: Place frozen shrimp on a lightly oiled baking pan, CONVECTION OVEN: Preheat oven to 425°F and bake for 10-12 minutes. Flip halfway through cooking. CONVENTIONAL OVEN: Preheat oven to 450°F and bake for 12-14 minutes. Flip halfway through cooking. AIR FRYER: Set fryer to 400°F and fry for 7 minutes. *Guideline reference air fryer instruction manual. SKILLET INSTRUCTIONS: Preheat skillet over Medium heat with oil coating the bottom of the pan. Place frozen shrimp in a single layer into skillet and cook for 5-7 minutes, turning over halfway through cooking. (DO NOT USE FLAT TOP). Let shrimp stand for 2 minutes after cooking. CAUTION DO NOT EAT SHRIMP TAILS. For food safety and optimal quality, please follow these cooking instructions. Keep frozen until ready to prepare - Do not refreeze. NOTE: Since appliances vary, these cooking instructions are only a quideline. Cook to an internal temperature of 145°F minimum.

Serving Suggestions:

Garlic & Herb Pan Sear Shrimp make a superb seafood entrée, hearty appetizer or snack item. They're also ideal for baskets and seafood platters, and pair well with tartar sauce, cocktail sauce or your own complementary dipping sauce.

Species / Scientific Name:

Shrimp - Litopenaeus vannamei

Claims & Child Nutrition:

BAP Certified:

MSC Certified:

Has CN Statement: No

CN Statement:











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