



# 10 Lb (4.54 kg) IQF Raw Peeled & Deveined Tail-On White Shrimp 26-30 ct/lb, 5 x 2 Lb bags

FPI Raw IQF White Shrimp are premium farm-raised Shrimp with everything removed but the tail. Simply cook as desired and serve. They're individually quick frozen to preserve the tender texture and mild flavor White Shrimp is prized for, with appetizing tail-on plate appeal and true labor-saving efficiency.

Product Last Saved Date: 26 August 2025



## Nutrition Facts

8 Servings per container

**Serving Size** 4 oz (112g)

**Amount Per Serving**

**Calories** 70

% Daily Value\*

<b>Total Fat</b> 1 g	<b>1%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 130 mg	<b>43%</b>
<b>Sodium</b> 270 mg	<b>12%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 14 g	
Vitamin D 0 mcg	<b>0%</b>
Calcium 60 mg	<b>4%</b>
Iron 0 mg	<b>0%</b>
Potassium 120 mg	<b>2%</b>

\* 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
1059774	10035493597741	FARM RAISED

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11 LBR	10 LBR	IN, TH, ID, EC, HN, VN	Undeclared	No

**Shipping Information**

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.375 INH	10.5 INH	5.75 INH	0.5023 FTQ	11x7	730 Days	-10 FAH / 0 FAH

**Ingredients :**

SHRIMP, WATER, SALT, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), SODIUM BISULFITE (AS A PRESERVATIVE). CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP)

**Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):**

Eggs - N	Milk - N	Soy - N
Fish - N	Wheat - N	TreeNuts - N
Peanuts - N	Crustacean - C	Sesame - N

**Prep & Cooking Suggestions:**

KEEP FROZEN. DO NOT REFREEZE IF THAWED. For best results keep shrimp frozen until ready to use. Defrosting is unnecessary. Cook shrimp to an internal temperature of 145°F

**Species / Scientific Name:**

Shrimp - Litopenaeus vannamei

**Serving Suggestions:**

Ideal as a classic Shrimp cocktail, in stir-fries, as a shrimp salad and more. Perfect with cocktail and remoulade sauce, or your own signature sauce recipes.

**Claims & Child Nutrition:**

BAP Certified:

MSC Certified:

Has CN Statement: No

CN Statement:



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Printed on 9 September 2025  
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