



## 10 Lb (4.54 kg) Sugar Cane Shrimp Skewer

Skewers are always a fun, playful way to mix things up. High Liner Foodservice Sugar Cane Shrimp Skewers are certainly no exception. Each comes ready to grill and can be cooked from frozen. The skewer adds a tantalizing touch of natural sugar cane sweetness to these succulent, specially seasoned Shrimp, with undeniably appetizing plate appeal.

Product Last Saved Date: 01 July 2025



## Nutrition Facts

60 Servings per container

Serving Size 2.65 oz (75g / About 1 Skewer)

Amount Per Serving

**Calories** 50

% Daily Value\*

**Total Fat** 0.5 g 1%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 85 mg 29%

**Sodium** 160 mg 7%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 9 g

Vitamin D 0 mcg 0%

Calcium 40 mg 2%

Iron 0 mg 0%

Potassium 0 mg 0%

\* 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
1008540	10035493085408	FARM RAISED

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11.5 LBR	10 LBR	Indonesia	Undeclared	No

### Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.6 INH	8.6 INH	8.86 INH	0.732 FTQ	10x5	547 Days	-10 FAH / 0 FAH

### Ingredients :

SHRIMP, WATER, SALT, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), SODIUM BISULFITE (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:

COOKING INSTRUCTIONS: COOK FROM FROZEN OR THAW UNDER REFRIGERATION (38°F OR BELOW). IF THAWED, USE WITHIN 5 DAYS. FLAT GRILL: BRUSH HEATED GRILL WITH OLIVE OIL. FOR FROZEN SKEWERS, GRILL FOR 4 1/2 TO 5 MINUTES PER SIDE.

FOR THAWED SKEWERS, GRILL FOR 2 1/2 TO 3 MINUTES PER SIDE. CHAR GRILL: BRUSH BOTH SIDES OF SHRIMP WITH OLIVE OIL. FOR FROZEN SKEWERS, GRILL FOR 4 TO 4 1/2 MINUTES PER SIDE. FOR THAWED SKEWERS, GRILL FOR 2 TO 2 1/2 MINUTES PER SIDE. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 145°F.

### Serving Suggestions:

Ideal as an appetizer or served over a bed of wild rice as an exciting entrée. Pairs well with a variety of sauces and fresh veggie sides.

### Species / Scientific Name:

Shrimp - Litopenaeus vannamei

### Claims & Child Nutrition:

BAP Certified:

MSC Certified:

Has CN Statement: No

CN Statement:

