

635708 - Honey Butter Biscuit Shrimp

Our exclusive honey butter biscuit coating blends the flavor of a hugely popular biscuit with succulent, tail-off shrimp. Serve it as an appetizer with some hot sauce, or paired with just about anything. It's also a perfect takeout item.



MARKETING



PRODUCT SPECIFICATIONS



Code		Dist Prod Code		GTIN		Calculated Pack	
057562		635708		00041338575624		4 x 2.5#	
Brand		Brand Owner			GPC Description		
Mrs. Friday's®		King & Prince Seafood Corp			Shellfish Prepared/Processed (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
11 LBR	10 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
15.818 INH	9.818 INH	6.074 INH	0.54 FTQ	12x7	365 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' ; 30 = 'Free From Not Tested' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

- Milk - C
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - C
- Fish - N
- Wheat - C
- Shellfish - NI
- Sesame - N
- Crustaceans - C

INGREDIENTS



Shrimp, Bleached Wheat Flour, Water, Cottonseed And/Or Soybean Oil, Salt, Brown Sugar, Modified Corn Starch, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Honey, Maltodextrin, Soybean Oil, Wheat Starch, Sucralose, Soy Lecithin, Sodium Tripolyphosphate (To Retain Moisture), Tapioca Dextrin, Modified Butter Oil, Dehydrated Butter, Guar Gum, Starter Distillate, Extractives of Turmeric and Annatto, Sodium Metabisulfite (As a Preservative). Contains: Crustacean Shellfish (Shrimp), Milk, Soy, Wheat.

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### PREPARATION & COOKING SUGGESTIONS

Keep frozen until ready to use. Do not refreeze. Cook to an internal temperature of 165°F. Appliances may vary. Deep Fryer: Fry in clean oil at 350°F for 3 minutes or until golden brown. Convection Oven: Preheat oven to 375°. Place frozen shrimp in a single layer on non-stick baking sheet. Bake for 8-10 minutes or until golden brown and crispy.

### SERVING SUGGESTIONS

• Appetizers • Bar/happy hour menu • Add-ons • Pair with a signature sauce • Entrée salads • Limited Time Offers (LTOs)

### MORE INFORMATION

Website : [www.kpseafood.com](http://www.kpseafood.com)

### NUTRITIONAL ANALYSIS

Calories	200
Protein	11 g
Total Carbohydrates	29 g
Sugars	2 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	2 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	80 mg
Vitamin D	2 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	830 mg
Calcium	80 mg
Iron	2 mg
Potassium	110 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### NUTRITIONAL CLAIMS

### MORE IMAGES

