



High Liner Foodservice, 2.27 kg / 5 lb, Raw Shrimp & Scallop Skewers, 37 Skewers (3 Shrimp & 3 Scallops/Skewer)

Easy to add to any menu. Skewers are a healthy alternative to meat - great tasting and may easily be served as a side or as a main entrée. Bake, grill, or pan fry to create exciting signature dishes with high perceived value, reduced labour, economical product cost, and exceptional appetite appeal.

Product Last Saved Date: 17 February 2025



Nutrition Facts

Servings per container
Serving Size Per 2 skewers (117 g)

Amount Per Serving
Calories 70

	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0.2 g	1%
Trans Fat 0 g	
Cholesterol 100 mg	%
Sodium 320 mg	14%
Total Carbohydrates 2 g	%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%

Protein 14 g	
Vitamin D	%
Calcium 40 mg	3%
Iron 0.3 mg	2%
Potassium 150 mg	3%

* 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
7574	10061763075749	

Brand	GPC Description
High Liner Foodservice	Seafood Variety Packs

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
41.056 CMT	21.756 CMT	12.113 CMT	0.0108 MTQ	14x7	540 Days	-25 CEL / -18 CEL

Ingredients :
Shrimp (shrimp, water, sodium phosphate [to retain moisture], salt, sulphiting agents), Scallops. Contains: Shrimp (crustaceans), Scallops (shellfish), 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: Cook from frozen. Baste frequently with a marinade or basting sauce. GRILL/BARBECUE: Preheat grill/ barbecue to a medium heat. Lightly oil grill/grate. Shield skewer handles with aluminum foil, so that they don't scorch or burn. Cook skewers about 6 min on each side or until done. OVEN: Preheat oven to 425°F (220°C). Shield skewer handles with aluminum foil, so that they don't scorch or burn. Place a single layer of skewers on a shallow baking pan. Bake in centre of oven for about 6-7 min each side or until done. FRY PAN: Preheat fry pan to a medium heat. Lightly oil fry pan. Shield skewer handles with aluminum foil, so that they don't scorch or burn. Cook skewers for about 6-7 min each side or until done. NOTE: Since appliances vary, these instructions are guidelines only. Fully cooked shrimp are pink or orange and fully cooked scallops are opaque. Cook until a minimum internal temperature of 165°F (74°C) is reached.

Serving Suggestions:

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Species / Scientific Name:

Claims & Child Nutrition:

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

