



MARKETING

Tender, tail-off, peeled shrimp in a selection of sizes and a variety of breading profiles offer solutions for any number of menu applications. Crunchy Breaded offers a firm bite.

Nutrition Facts

40 Servings per container

Serving Size4 Ounces

Amount Per Serving

Calories240

% Daily Value*

Total Fat 6 g7%

Saturated Fat 1.5 g6%

Trans Fat 0 g

Cholesterol 80 mg26%

Sodium 300 mg13%

Total Carbohydrates 32 g11%

Dietary Fiber 1 g5%

Total Sugars 0 g

Includes 0 g Added Sugars1%

Protein 14 g

Vitamin D 0 mcg0%

Calcium 40 mg4%

Iron 1.6 mg8%

Potassium 170 mg4%

* 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		Pack Description		
019153		00041338191534		4/2.5 lbs		
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
10.59 LBR	10 LBR	No		United States	Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.8320 INH	9.8320 INH	6.1020 INH	0.550 FTQ	12x7	455 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

Milk - N

Eggs - N

Soybean - N

Wheat - C

Sesame - N

! AU - C

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

! Crustaceans - C

INGREDIENTS

Shrimp, Bleached Wheat Flour, Water, Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Wheat Flour, Cottonseed And/Or Soybean Oil, Modified Corn Starch, Yellow Corn Flour, Dextrose, Salt, Sodium Tripolyphosphate, Yeast, Soybean Oil, Yeast Extract, Xanthan Gum, Oleoresin Paprika, Sodium Metabisulfite (as a preservative). Contains: Crustacean Shellfish (Shrimp), Wheat.

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: Heat oil to 350°F.
Add shrimp shaking basket occasionally to prevent from adhering. Fry for approximately 2.25 minutes or until golden brown. Convection Oven: Preheat 425°F. Place shrimp on baking sheet and cook for approximately 10 to 11 minutes or until coating is crunchy.

SERVING SUGGESTIONS

• Appetizers• Salads• Kids' meals• Buffets or All-you-can-eat

MORE INFORMATION

Website : www.kpseafood.com