



10 Lb (4.54 kg) IQF Raw Peeled & Deveined Tail-Off White Shrimp 71-90 ct/lb, 5 x 2 Lb bags

Fishery Product Raw IQF White Shrimp are premium farm-raised Shrimp that come with everything removed including the tail, making them highly versatile for a variety of applications. They're individually quick frozen to preserve the famously tender texture and mild flavor of this species. Simply cook as desired and serve. No matter how they're prepared, these succulent Shrimp go from prep to enjoyment in no time, with the labor-saving efficiency you demand.

Product Last Saved Date: 28 July 2025

Nutrition Facts

8 Servings per container
Serving Size 4 oz (112g)

Amount Per Serving
Calories 70

% Daily Value*	
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 130 mg	43%
Sodium 270 mg	12%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 14 g	
Vitamin D 0 mcg	0%
Calcium 60 mg	4%
Iron 0 mg	0%
Potassium 120 mg	2%

* 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
1059988	10035493599882	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, ID, TH, VN, HN, EC	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	19x4	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:

Whiteleg 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:

