



## 1/10 LB Guinness Beer Battered Shrimp 27-33 ct/Lb

Dipped in batter made with the world's number one stout, High Liner Foodservice Guinness™ Beer Battered Shrimp open up countless possibilities for your menu. These uniquely battered Shrimp can be baked or deep-fried to perfection in minutes, and offer exceptional plate coverage. It's the perfect combination of succulent, sweet Shrimp, and unmistakable maly flavor of Guinness™ that's certain to please beer lovers and non-beer lovers equally.

Product Last Saved Date: 04 April 2025

# Nutrition Facts

40 Servings per container  
Serving Size 4 oz (112g/About 7 Shrimp)

Amount Per Serving	
Calories	210
% Daily Value*	
Total Fat 10 g	13%
Saturated Fat 1.5 g	9%
Trans Fat 0 g	
Cholesterol 85 mg	28%
Sodium 520 mg	22%
Total Carbohydrates 18 g	6%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 1 g Added Sugars	1%

Protein 11 g	
Vitamin D 0 mcg	0%
Calcium 50 mg	4%
Iron 1.4 mg	8%
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
10026737	10073538267372	FARM RAISED

Brand	GPC Description
High Liner Foods	Shellfish Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11 LBR	10 LBR	N/A	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
15.8125 INH	7.8125 INH	7.625 INH	0.5451 FTQ	15x6	540 Days	-10 FAH / 0 FAH

Ingredients :						
SHRIMP, WATER, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), VEGETABLE OIL (CANOLA OIL, COTTONSEED OIL, AND/OR SOYBEAN OIL), MODIFIED CORN STARCH, YELLOW CORN FLOUR, CONTAINS 2% OR LESS OF: BEER (WATER, MALTED BARLEY, BARLEY, ROASTED BARLEY, HOPS, YEAST), GUM ARABIC, SALT, MODIFIED CELLULOSE, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SPICES, ONION POWDER, DEXTROSE, SUGAR, BEER FLAVOR [MIXED TRIGLYCERIDES, GELATIN, NATURAL FLAVORING, SILICON DIOXIDE, CARBOXYMETHYLCELLULOSE, SODIUM BENZOATE (PRESERVATIVE), GUM ACACIA], BARLEY MALT EXTRACT, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), YEAST EXTRACT, GARLIC POWDER, MALTODEXTRIN, NATURAL FLAVORS, PAPRIKA EXTRACT (COLOR), SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE). CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP), WHEAT						

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):		
Eggs - N	Milk - N	Soy - N
Fish - N	Wheat - C	TreeNuts - N
Peanuts - N	Crustacean - C	Sesame - N

### Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY: Preheat fryer to 350°F and fry for 2-3 minutes. TO BAKE: Place frozen shrimp on a lightly oiled baking pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 6-8 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 12-14 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

### Serving Suggestions:

Guinness™ Beer Battered Shrimp add a new twist to a classic Irish Poutine, with Shrimp served over french fries, melted cheese and stout gravy garnished with scallions. Ideal for entrées, PoBoys and appetizers. Delicious with marinated skirt steak and fresh roasted asparagus.

### Species / Scientific Name:

Shrimp - Litopenaeus vannamei

### Claims & Child Nutrition:

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

