

# Mirabel, 6 x 1.36 kg / 3 lb, Black Tiger Shrimp, Raw, Peeled and Deveined, Tail-On, 13-15 ct/lb

IQF Black Tiger Shrimp are premium farm-raised Shrimp. They are 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. BAP Certified.Individually quick frozen.

Product Last Saved Date: 04 June 2025



## **Nutrition Facts**

Servings per container

Serving Size Per 100 g

Amount Per Serving  Calories	70
	% Daily Value*
Total Fat 0.4 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 140 mg	%
Sodium 270 mg	12%
Total Carbohydrates 0 g	%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 18 g	
Vitamin D	%
Calcium 50 mg	4%
Iron 0.5 mg	3%
Potassium 225 mg	5%

Product Specifications :					
Code	GTIN	Type Of Catch			
1059876	10055633110883				

Brand GPC Description		GPC Description
	Mirabel	Shellfish - Unprepared/Unprocessed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
8.958 KGM			Undeclared	No

	Shipping Information						
Leng	th	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
36.8 C	MT :	27.3 CMT	24.1 CMT	0.0242 MTQ	11x7	730 Days	

### Ingredients:

Shrimp, Water, Salt, Sodium phosphate (to retain moisture), Sulphiting agents. Contains: Shrimp (crustaceans), 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. DO NOT REFREEZE IF THAWED. For best results keep shrimp frozen until ready to use. Defrosting is unnecessary. Place frozen shrimp in salted boiling water, and return to a boil. Drain, refrigerate and serve chilled. NOTE: Fully cooked shrimp are opaque. Cook to a minimum internal temperature of 165°F / 74°C.

#### Serving Suggestions:

nutrition advice.

As an appetizer - sauté raw peeled Shrimp with spicy tomato sauce or garlic butter and serve with bread for dipping. As an hors d'oeuvre - top crostini bread with cooked shrimp and a signature salsa or tapenade. Classic Shrimp Cocktail - serve elegant cooked Shrimp with cocktail dipping sauce and fresh herbs.

### Species / Scientific Name:

#### Claims & Child Nutrition:

BAP Certified: Ye MSC Certified:

Has CN Statement: No

CN Statement:







Information subject to change without notice at the discretion of High Liner Foods (USA) http://www.highlinerfoods.com Page 1 of 1

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