



Mirabel, 4.54 kg / 10 lb, Raw Shrimp Skewers, Raw, Peeled and Deveined, Tail-On, 41-50/lb

Skewers are always a fun, playful way to mix things up. Mirabel Shrimp Skewers are certainly no exception. Each comes ready to grill and can be cooked from frozen. The bamboo skewer adds a touch of elegance with undeniably appetizing plate appeal

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%
* 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
1059944	10055633599459	

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

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

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
40.4 CMT	27.9 CMT	13.8 CMT	0.0156 MTQ	10x12	540 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 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-high heat. Lightly oil grill / grate. Shield skewer handles with aluminum foil, so that they don't scorch or burn. Cook skewers about 2 min on each side or until done. BROIL: Preheat broiler to a medium-high heat. Lightly oil broiler pan. Shield skewer handles with aluminum foil, so that they don't scorch or burn. Cook skewers about 2 min on each side or until done. FRY PAN: Preheat fry pan to a medium-high heat. Lightly oil fry pan. Shield skewer handles with aluminum foil, so that they don't scorch or burn. Cook skewers about 2 min on each side or until done. NOTE: Since appliances vary, these instructions are guidelines only. Shrimp will be cooked when a minimum internal temperature of 74°F / 165°F is reached.

Serving Suggestions:

When partnered with chicken or steak, they provide excellent plate coverage, increase perceived value and ensure customer satisfaction.

Species / Scientific Name:

Claims & Child Nutrition:

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

