



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: 17 February 2025



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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	-25 CEL / -18 CEL

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:

