



MARKETING

1) Firm, fresh texture 2) Consistent flavor profile 3) Guaranteed net weights 4) Strict size uniformity

Nutrition Facts

40 Servings per container

Serving Size4 OZ

Amount Per Serving

Calories70

% Daily Value*

Total Fat 0 g0%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 175 mg58%

Sodium 530 mg23%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes 0 g Added Sugars0%

Protein 17 g

Vitamin D 0 mcg0%

Calcium 30 mg2%

Iron 0.6 mg4%

Potassium 120 mg2%

* 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		Pack Description		
261624027AG		90074791468120				
Brand	Brand Owner		GPC Description			
ASIAN GOLD	CHICKEN OF THE SEA FROZEN FOODS		Shellfish - Unprepared/Unprocessed (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12 LBR	10 LBR	No	ID, TH	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13 INH	9 INH	8.5 INH	0.5755 FTQ	15x8	730 Days	-10 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Keep Product Frozen

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'
- Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

AU - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - C

Crustaceans - C

Mustard - N

INGREDIENTS

Shrimp, Salt, Sodium Carbonate, Sodium Citrate.

90074791468120 - SHRIMP, RAW 31-40 WHITE PEELED-&-DEVEINED TAI...

PREPARATION & COOKING SUGGESTIONS



RECOMMENDED THAWING INSTRUCTIONS: ; Place desired portion of frozen ASIAN GOLD® shrimp into a container overnight and refrigerate. Once thawed, rinse lightly under cold running water and drain. ; COOKING INSTRUCTIONS: ; BOIL: Bring water and salt to a boil. Add shrimp and simmer for 2 to 3 minutes or until the shrimp are opaque in the center when cut in half.* ; * Cooking time may vary according to size of the shrimp and individual variations in heat source.

SERVING SUGGESTIONS



appetizers, signature dishes, salads, sandwiches, soups

MORE INFORMATION

