

High Liner Foods, 4.54 kg / 10 lb, GUINNESS Beer Battered Shrimp Tail-Off, 27-33/lb

Dipped in batter specially made with the world's number one stout, High Liner Foodservice Signature Guinness™ Beer Battered Shrimp open up countless possibilities for your menu. These unique Guinness™ 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 malty flavour of Guinness™ that pleases beer lovers and non-beer lovers equally.

Product Last Saved Date: 04 June 2025



FOODSERVICE™

Nutrition Facts

Servings per container

Serving Size Per about 8 shrimp (122 g)

Amoun	t Per	Serving
Cal	or	ies

220
% Daily Value*
15%
10%
%
24%
%
4%
%
%
4%
8%
3%

]	Product Specifications :				
	Code	GTIN	Type Of Catch		
a)	10026794	10061763267946			

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

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

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
39.87 CMT	19.55 CMT	18.78 CMT	0.0146 MTQ	15x6	540 Days	

Ingredients:

Shrimp, Water, Soybean oil, Toasted wheat crumbs, Flour (corn, wheat), Modified corn starch, Sugars (barley malt, sugar, malted barley extract, corn maltodextrin, dextrose), Salt, Seasonings (onion, yeast extract, spices, garlic), Beer, Flavour, Baking powder, Modified cellulose, Paprika, Sodium phosphate (to retain moisture), Acacia gum. Contains: Shrimp (crustaceans), Wheat, Barley.

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:

COOK FROM FROZEN. DEEP FRY 350°F/180°C 2-3 min. CONVECTION OVEN 400°F/200°C 6-8 min on a lightly oiled baking sheet. OVEN 425°F/220°C 12-14 min on a lightly oiled baking sheet. NOTE: Since appliances vary, these instructions are guidelines only. Cook to an internal temperature of 165°F/74°C.

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.

Species / Scientific Name:

Claims & Child Nutrition:

BAP Certified: 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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