



4/2.5 LB Colossal Skewered Shrimp with Lime & Garlic Flavored Glaze, 4 ct per Skewer

It doesn't get any bigger or better than Big Bob's Belly Buster® Skewered Glazed Shrimp. These generously sized, pre-skewered Shrimp come glazed with a blend that includes soy sauce, garlic and citrus. This creates the ultimate "wow" factor in flavor, coverage and plate appeal. Each cooks to perfection in minutes, whether grilled, griddled, sautéed, or oven-baked.

Product Last Saved Date: 01 July 2025



Nutrition Facts

10 Servings per container

Serving Size 4 oz (112g / About 1 skewer)

Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 160 mg	53%
Sodium 650 mg	28%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 1 g Added Sugars	1%
Protein 20 g	
Vitamin D 0 mcg	0%
Calcium 60 mg	4%
Iron 0.6 mg	4%
Potassium 260 mg	6%

* 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
10025072	10073538250725	FARM RAISED

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
13.89 LBR	10 LBR	N/A	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.255 INH	11.595 INH	6.650 INH	0.9038 FTQ	8x7	547 Days	-10 FAH / 0 FAH

Ingredients :

Shrimp, water, contains 2% or less of: salt, sugar, dextrose, sodium triphosphosphate (to retain moisture), spices, citric acid, garlic powder, soy sauce powder [soy sauce (soybean, wheat, salt, water), maltodextrin, salt], tapioca starch, turmeric (color), natural flavor. CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP), WHEAT, SOY

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - N	Milk - N	Soy - C
Fish - N	Wheat - C	TreeNuts - N
Peanuts - N	Crustacean - C	Sesame - N

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS: KEEP FROZEN until ready to use. Do not refreeze. Promptly refrigerate any unused heated portions. CONVENTIONAL OVEN 1. Preheat oven to 425°F. 2. Coat baking pan with a thin layer of oil to prevent sticking. 3. Bake for approximately 12 minutes. CONVECTION OVEN 1. Preheat oven to 400°F. 2. Coat baking pan with a thin layer of oil to prevent sticking. 3. Bake for approximately 10 minutes. FLAT TOP GRIDDLE 1. Preheat griddle to 375°F. 2. Add a very thin layer of cooking oil to prevent sticking. 3. Cook for approximately 3-4 minutes on each side on high heat. SAUTÉ PAN 1. Add a very thin layer of cooking oil to prevent sticking. 2. Sauté for 3-4 minutes on each side on high heat. GRILL Cook on medium heat for 3-4 minutes on each side. NOTE: Since appliances may vary, cook to a minimum internal temperature of 145°F. Microwave cooking not recommended.

Serving Suggestions:

Cook up a simple and satisfying Classic Entrée. Simply Serve two lime and garlic skewers over your favorite rice pilaf or couscous. Finish with lime wedges. Create a Fajita Platter. Serve three lime and garlic skewers with soft flour tortillas, black bean and corn salsa, Pico de gallo, guacamole, Monterey Jack cheese and sour cream. Garnish with lime slices. Ideal served any number of ways as a hearty Shrimp entrée. Try two skewers over your favorite rice pilaf or couscous and finish with lime wedges. Or a three-skewer Fajita platter with tortillas and traditional Fajita fixings.

Species / Scientific Name:

White Shrimp - Litopenaeus vannamei

Claims & Child Nutrition:

BAP Certified:

MSC Certified:

Has CN Statement: No

CN Statement:

