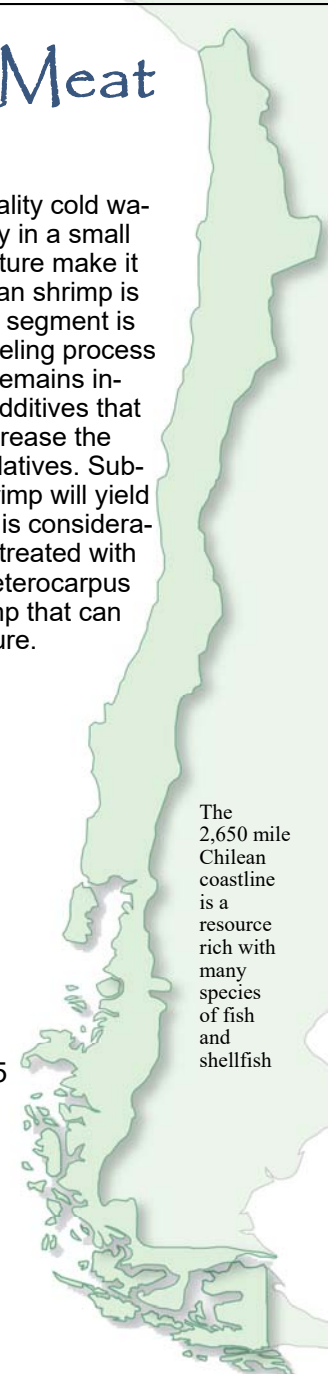


Hand Peeled Chilean Shrimp Meat



Chilean shrimp meat is the highest quality cold water shrimp ever discovered. Found only in a small band of Chile; the flavor, color and texture make it stand out from all other species. Chilean shrimp is hand peeled so that even the smallest segment is attached to the tail meat. The hand peeling process means that all the sweet, briny flavor remains inside the meat. Most shrimp contains additives that cause the shrimp to retain water to increase the yield. Chilean shrimp contains NO additives. Subsequently a five pound pack of our shrimp will yield five pounds of deglazed shrimp which is considerably more than shrimp which has been treated with (STP). The Chilean shrimp species *Heterocarpus Reedi* is also the only cold water shrimp that can be warmed without damage to its texture.



The 2,650 mile Chilean coastline is a resource rich with many species of fish and shellfish

Product Information

- Brand: Seatech
- Count: AAA 90-125 per Lb.
- Pack Size: 4 X 5 Lbs. IQF
- 100% Hand peeled
- Cooked & peeled ready to eat
- Serving Size: 3 oz. (85g)
- Servings per case: 106
- Product of: Chile
- Species: *Heterocarpus Reedi*
- No STP, additives or preservatives
- Ingredients: Shrimp
- Allergens: Contains Shrimp a crustacean
- Wild Caught and sustainable
- MSC certified fishery certificate MSC -C-55773

Master Case

- Net. Wt.: 20 Lbs
- Gross Wt.: 22 Lbs
- Dimensions: 18X12.5X7.25
- Cube: 0.944
- Tie & High: 8X7
- AAA GTIN: 10018374121105

Nutrition Facts	
Serving Size 3 OZ, (85 g) 3 oz	
Amount Per Serving	
Calories 84	Calories from Fat 8
<hr/>	
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 20mg	55%
Sodium 370mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugar 0g	
Protein 16g	

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Compare Chilean, Oregon and Canadian Shrimp



Oregon Shrimp

- Lackluster pale pink color
- Soft sometimes mushy texture
- Bland salted flavor
- Machine processed resulting in broken shrimp in the pack
- May contain sodium tripolyphosphate as well as other additives and preservatives



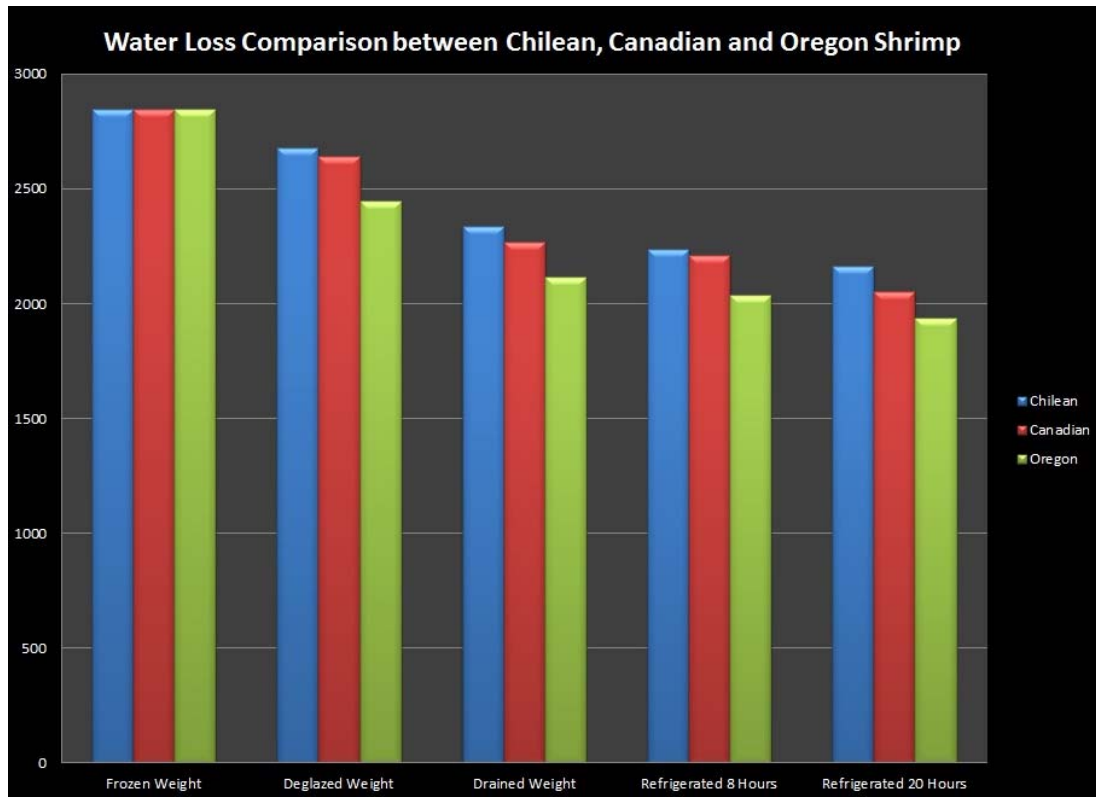
Chilean Shrimp

- Brilliant red and white coloring
- Firm yet tender texture
- Sweet succulent briny flavor of the sea
- Hand peeled leaving virtually all shrimp in the pack whole
- All natural with no additives or preservatives just shrimp, water and salt.



Canadian Shrimp

- Light pink color
- Slightly firmer texture than Oregon shrimp
- Neutral to slightly sweet salty flavor
- Machine processed resulting in broken shrimp in the pack
- May contain sodium tripolyphosphate as well as other additives and preservatives



All shrimp lose weight through water loss when thawed and refrigerated. This water loss not only equates to economic loss but to loss of flavor and quality as well. As you can see from the chart Chilean shrimp meat retains water much better than Oregon and Canadian shrimp meat. If you want the best shrimp meat buy Chilean.