

## CHILEAN LANGOSTINO MEAT

SPECIES	:	Cervimunida Johni Pleuroncodes Monodon
PACK SIZE	:	4X5 Lb
COUNT	:	70-90, 90-110, 100-200
COUNTRY OF ORIGIN	:	Chile
AVAILABILITY	:	All Year
MASTER CASE	:	18 X 12.5 X 7.25
NET WEIGHT	:	20 Lbs.
GROSS WEIGHT	:	24 Lbs.
TIE & HIGH	:	8 X 7
CUBE	:	0.944
MASTER CASE GTIN 70-90	:	10018374011109
MASTER CASE GTIN 90-110	:	10018374021108
MASTER CASE GTIN 100-200	:	10018374041106



These wonderful bite size lobster tail meats are packed from Chilean Langostinos which a miniature lobster caught off the coast of Chile. A restaurant chain in Southern California ran a lobster taco and burrito promotion using our langostino meat that was a great success.

Langostino meat goes well with pastas, steak, fish, and a variety of other foods. An update on Surf and Turf could be a 2-4 ounce portion of quick-grilled Langostino meat served with a lemon-garlic drawn butter and a perfectly broiled steak. A variation on a shrimp salad might be Mesclun topped with cooked Langostino meat and a light honey-mustard dressing. In South America, Langostino meat is prepared "pil-pil"; a preparation of shellfish quickly sautéed in hot olive oil, fresh minced garlic, and ground cayenne or crushed red-pepper flakes. "Pil-pil" (peel-peel) can be served as a lone entrée accompanied by a tossed green salad and crusty French bread, or as a topper for pasta or rice. From cold, fresh salads to steaming, creamy bisques, Langostino meat is flavorful, versatile and attractive.

**All natural product with no chemical additives or preservatives.**

**Ingredients:** Langostino, water, salt

### Nutrition Information for Langostino Meat

Serving size	85g	Amount per serving	% Daily Value
Calories	110	Total Carbohydrate 0g	0%
Calories from Fat	9	Dietary Fiber 0g	0%
		Sugar 0%	
Amount per serving	% Daily Value	Protein 22g	
Total Fat 2g	2%	Vitamin A	0%
Saturate Fat 0g	0%	Vitamin C	0%
Cholesterol 160mg	55%	Calcium	3%
Sodium 110mg	5%	Iron	15%

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