

CHILEAN SHRIMP MEAT

SPECIES	:	Heterocarpus Reedi
PACK SIZE	:	4X5 Lb
COUNT	:	80-100, 100-200, 200-300
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 80-100	:	10018374111106
MASTER CASE GTIN 100-200	:	10018374121105
MASTER CASE GTIN 200-300	:	10018374131104



Chilean shrimp is hand-peeled and processed under strict Seatech quality control standards. The color, taste, and texture of this hand-peeled shrimp are far superior to machine-peeled product. The hand-peeling allows the entire shrimp to be recovered, resulting in almost no broken product in the pack.

The color and fullness of the shrimp meat creates an exquisite presentation that will astonish your customers. Unlike Oregon and Eastern Canadian shrimp that become rubbery when warmed Chilean shrimp meat maintains its firm yet tender texture. Use Chilean shrimp meat for shrimp cocktails, Louis, and all other recipes requiring shrimp meat.

All natural product with no chemical additives or preservatives.

Ingredients: Shrimp, water, salt

Nutrition Information for Chilean shrimp meat

Serving size	85g	Amount per serving	% Daily Value
Calories	105	Total Carbohydrate 0g	0%
Calories from Fat	9	Dietary Fiber 0g	0%
		Sugar 0%	
		Protein 22g	
<u>Amount per serving</u>	<u>% Daily Value</u>	Vitamin A	0%
Total Fat 1g	2%	Vitamin C	0%
Saturate Fat 0g	0%	Calcium	10%
Cholesterol 165mg	55%	Iron	15%
Sodium 190mg	8%		

For additional information contact:

Seatech Corporation

Phone: (360) 863-8003

Fax: (360) 805-4128

e-mail: john@seatechcorp.com

