

# High Liner Foodservice, 2.27 kg / 5 lb, Raw Shrimp Skewers, 31-40/lb, 40 Skewers (About 5 Shrimp/Skewer)

Easy to Add to Any Menu. Skewers are a healthy alternative to meat - great tasting, low in saturated fats, no trans fat, and may easily be served as a side or as a main entree. Bake, broil, grill, or pan fry to easily create exciting signature dishes with high perceived value, reduced labour, economical product cost, and exceptional appetite appeal.;

Product Last Saved Date: 24 June 2024



## **Nutrition Facts**

Servings per container

Serving Size Per 100 g

Amount Per Serving  Calories	60
	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0.2 g	1%
Trans Fat 0 g	
Cholesterol 110 mg	%
Sodium 250 mg	11%
Total Carbohydrates 1 g	%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 12 g	
Vitamin D	%
Calcium 50 mg	4%
Iron 0.2 mg	1%
Potassium 100 mg	2%

food contributes to a daily diet. 2,000 calories a day is used for general

	Product Specifications :					
Code		GTIN	Type Of Catch			
	7565	10061763075657				

Brand	GPC Description	
High Liner Foodservice	Shellfish - Unprepared/Unprocessed (Frozen)	

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

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
39.7 CMT	24.2 CMT	10.7 CMT	0.0103 MTQ	12x9	540 Days	-25 CEL / -18 CEL

#### Ingredients:

Shrimp, Water, Sodium phosphate (to retain moisture), Salt, Sulphiting agents. Contains: Shrimp (crustaceans), Sulphites.

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:

nutrition advice.

KEEP FROZEN UNTIL USED. DO NOT REFREEZE IF THAWED. For Best Results: Baste frequently with a marinade or basting sauce. GRILL / BARBECUE: Preheat grill / barbecue to a medium-high heat. Lightly oil grill / grate. Shield skewer handles with foil, so that they don't scorch or burn. Cook skewers about 6 min on each side or until done. OVEN: Preheat oven to a 425°F / 220°C. Lightly oil pan. Shield skewer handles with foil, so that they don't scorch or burn. Cook skewers about 6 min on each side or until done. FRY PAN: Preheat fry pan to a medium-high heat. Lightly oil fry pan. Shield skewer handles with foil, so that they don't scorch or burn. Cook skewers about 8 min on each side or until done. NOTE: Since appliances vary, these instructions are guidelines only. Fully cooked shrimp is pink.

#### Serving Suggestions:

N/A

### Species / Scientific Name:

#### Claims & Child Nutrition:

BAP Certified: Yes

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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