

The *Shrimp* that tastes like lobster.

We now offer wild Argentine Red Shrimp from the pristine icy waters and ocean depths off the Patagonian coast of Argentina. Rich and sweet with a delicate bite, our premium quality red shrimp evoke the decadent taste and texture of lobster.

- *Sustainable Wild Fishery*
- *No Tripolyphosphates*
- *Minimal SO2 (an antioxidant commonly used in wine and beer)*

Enrich your customers' dining experience in a heartbeat!



#14091 P&D - Tail On IQF 16/20 | 5x2lb. Case only

#14092 P&D - Tail On IQF 21/25 | 5x2lb. Case only

#14090 Headless - Shell On 16/20 | 6x2kilo (4.4lb.) layer pack





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Recommended Cooking Methods

- 1) Pan seared (2-3 minutes each side)
- 2) Grilled (2-3 minutes each side)
- 3) Flat top (2-3 minutes each side)
- 4) Deep Fried (45 seconds to 60 seconds)

Keep frozen until ready to use. Thaw slowly under refrigeration. Cook this naturally delicate product from a thawed state. For best results sauté, pan sear or grill (for 2-3 minutes each side).

We strongly recommend this product is not steamed, poached or boiled. Under the high penetrating heat, this product will break down and become "mushy".

Enjoy!



WILD. NATURAL. DELICIOUS.

Non-Treated Argentine Red Shrimp	Treated Argentine Red Shrimp
No chemical flavor	Chemical flavor
Retains clean, sweet, natural flavor	Loses some of its natural flavor properties
Retains vibrant, red color	The longer it is soaked, the more red color is lost
Minimal moisture loss when cooked	Soak is released when heat is applied
True to its original size	Soaked product may shrink 10%-25%
Product for the quality driven customer	Product for the price driven customer
Customer is paying for shrimp	Customer is paying for soak
Lower sodium content	Significantly higher sodium content (up to 100%)
Exclusive, unmatched premium quality (chef preferred)	Non-exclusive, inferior quality