



Shell-on Shrimp Raw

Litopenaeus spp.

Product Description:	Shell-on Shrimp Raw
Country of Origin:	Ecuador
Wild or Farmed:	Farm-raised
Pack size:	10/4 lbs.
Case Weight (Net):	40 lbs.
Case Weight (Gross):	44 lbs.
Ti x Hi	9x4
Storage:	Frozen
Shelf Life:	730 Days
Sustainability Rating:	Good Alternative (MBA)

Key Notes:

Case Dimension

13.55 x 12.20 x 1.75 inches

Shrimp have a firm texture and mild taste

Size:	HSC Code:	UPC:
U/12	6005007	*Packer
13/15	005015E	636880003925
16/20	005017D	636880003888
21/25	005022	636880003963
26/30	005032	636880003581
31/35	005045F	636880004199



Cooking Tips:

Cook shrimp on high heat for only a few minutes for best results



For more information or help with placing an order;
Please contact our sales team.
sales@houstonseafood.com

Houston, Texas
713-953-1458
www.houstonseafood.com



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Cooking Tips:

Cook shrimp on high heat for only a few minutes for best results





P&D Raw Shrimp T/On

Litopenaeus vannamei

Product Description:	P&D T/on shrimp
Country of Origin:	Ecuador/India
Wild or Farmed:	Farmed
Pack size:	5x2lb
Case Weight (Net):	10lb
Case Weight (Gross):	11lb
Case Dimension	14.60 x 10.60 x 5.70
Ti x Hi	18x7
Storage:	Frozen
Shelf Life:	730
Sustainability Rating:	Good Choice MBA
<u>Key Notes:</u>	
Shrimp has a mild flavor and firm bite.	

<u>Size:</u>	<u>HSC Code:</u>	<u>UPC:</u>
8/12	005111T	636880003215
13/15	005112G	092542161219
16/20	005114	636880000719
21/25	005120F	636880000733



Cooking Tips:

Cook on high heat.

Preheat the baking sheet and the oven. Get the sheet nice and hot under the broiler while you prep the shrimp.

Make a spice blend. You can also use your favorite packaged spice blend (just make sure that you also have salt in the blend or on hand to season the shrimp).

Rinse the frozen shrimp. A quick, cold rinse removes ice crystals from the shrimp and loosens any shrimp that are stuck together.

Toss the shrimp with the spice blend. The moisture from rinsing the shrimp will help the spice blend adhere.



EZ Peel Shrimp

Litopenaeus vannamei

Product Description:	EZ Peel Shrimp
Wild or Farmed:	Farm-raised
Pack size:	5/2 lbs.
Case Weight (Net):	10 lbs.
Case Weight (Gross):	12 lbs.
Ti x Hi	18x6
Storage:	Frozen
Shelf Life:	730 Days
Sustainability Rating:	Good Alternative (MBA)

Key Notes:

Shrimp flavor is mild with a very firm texture.

Season liberally.

Box Dimensions: 6.5 x 15 x 11



<u>HSC Code:</u>	<u>Size:</u>	<u>UPC:</u>	<u>COOL:</u>
005016S	16/20	636880000528	Ecuador
005025	21/25	636880002966	Ecuador/India
005033E	26/30	636880002942	Ecuador/India
005038C	26/30	636880003109	Ecuador

Cooking Tips:

Marinate in olive oil, garlic, salt, pepper, and Old Bay. Grill for a few minutes on each side.

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P&D Shrimp T/off

Litopenaeus vannamei

Product Description:	P&D Shrimp T/off Raw
Country of Origin:	Ecuador/India
Wild or Farmed:	Farm-raised
Pack size:	5/2 lbs.
Case Weight (Net):	10 lbs.
Case Weight (Gross):	12 lbs.
Ti x Hi	18x7
Storage:	Frozen
Shelf Life:	730 Days
Sustainability Rating:	Certified Blue (MBA)
Key Notes:	
Shrimp have a mild flavor with a firm texture; season liberally.	
Case dimensions: 11 x 8.75 x 9.75	

<u>HSC Code:</u>	<u>Size:</u>	<u>UPC:</u>
005116B	16/20	636880001211
005121	21/25	636880003383
005127	26/30	636880000900
005132F	31/40	636880000757
005150	51/60	636880001617
005171	71/90	636880003444



Cooking Tips:

Throw thawed shrimp on a medium skillet with butter and old bay. Cook until shrimp reach an internal temperature of 145F. Serve as a main or secondary protein source. Garnish with parsley and lemon wedge.