



Mex. Brown Shrimp

P. californiensis

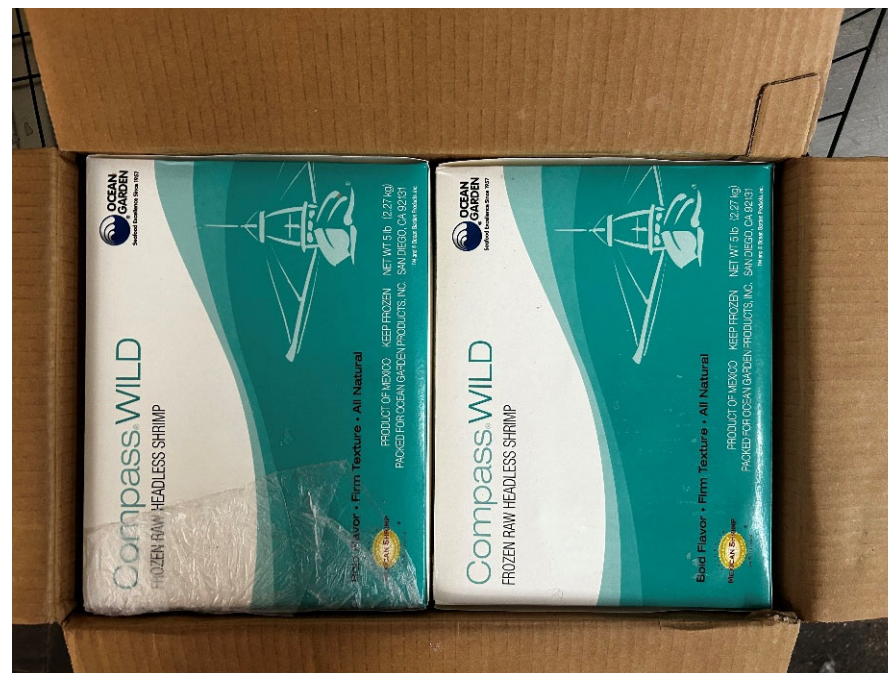
Product Description:	Mex. Brown Shrimp
Country of Origin:	Mexico
Wild or Farmed:	Wild-caught
Pack size:	6/5 lbs.
Case Weight (Net):	30 lbs.
Case Weight (Gross):	33 lbs.
Ti x Hi	8x5
Storage:	Frozen
Shelf Life:	730 days
Sustainability Rating:	Good Alternative (MBA)

Key Notes:

Shrimp has a mild flavor and firm bite. Season liberally.

*UPC codes subject to change

Size:	HSC Code:
U/10	005004S
U/12	005009
U/15	005015M
16/20	005020C
21/25	005031C
26/30	005039C



Cooking Tips:

These steps will get the shrimp ready to broil — they'll need just 5 minutes in the oven.

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.