



Code:	05-005	Tin	Pcs/Box:	12
Format:	1/1		MPT:	18 months
Net weight:	105g			

Main Ingredients

Cold sea shrimps, salt.

Organoleptic Characteristics

Colour: white/pink.

Taste and Smell: characteristic.

Look and Texture: freeze-dried shrimps, with an average, uniform gauge.

Instructions fo Preservation

Store the tins in a cool and dry place, far from heat. After opening, keep in the refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

This product is obtained from fresh shrimps that are fished in Arctic seas; they have average dimensions and are first blanched in water, then shelled and cold dried, which maintains in an excellent way the colour, the sweet taste, and the delicate perfume of fresh fish.

Why Buy this Product?

These shrimps of the highest quality exclusively come from cold Arctic seas. Cold dried shrimps are ready to use, they only need rehydrating in cold water for two minutes: they are practical, quick and always fresh. A 105 g package of cold dried product corresponds to 2500 g of fresh whole shrimps or 650 g of shrimps tails. It's necessary to highlight the unique chance of having the product at one's disposal throughout the year, in the desired quantities, without wastes and at a sure price per portion.

Concerned Customers

The ideal target for this kind of product are essentially pizzerias, rotisseries, inns and restaurants. Pubs, sandwich bars, public houses, bruschetterias, and take away pizzerias will find this product very interesting for the creation of sandwiches, pizzas, bruschettas and salads.

Way to use

Pour the desired quantity of shrimps in abundant cold water for about 2 minutes and drain for a ready to use product. It is ideal for cocktails, pizzas, salads, risottos, sandwiches...

Chef's Ideas and Suggestions

Shrimps and Courgettes Risotto – Slice the onion and allow it to brown in a little oil, add some thinly sliced courgettes, salt, pepper, and pour the rice. Allow to become translucent on a high flame, then add white wine, allow it to dry off and proceed to the cooking of risotto adding vegetable broth little by little. When the cooking is half completed, add the shrimps. Serve after spreading over some minced parsley.