



www.cport.net

WHITE SHRIMP *Penaeus vannamei*



cooked, tail-on



peeled, deveined, tail-on



peeled, deveined, tail-off



cooked, tail-off



headless shell-on



EZ Peel

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED WHITE SHRIMP



Ecuador, Mexico, Peru
Thailand
India
Vietnam
Indonesia, Philippines

Catch Our Wave® to Sustainability

Sea Port is committed to sustainability, as defined by the **United Nations' Brundtland Commission** (link: www.un.org/en/globalissues/environment). It is the ability to "meet present needs without compromising the ability of future generations to meet their needs." We believe seafood to be the best protein source for our health and for our environment; therefore we foresee future generations demanding a greater supply of seafood as both their population and economic prosperity grows. Sea Port will be dedicated to sustainably meeting this demand.



For full package details, visit our website.

Quality shrimp should have a crisp bite or snap and a pleasant shrimp taste. Shrimp can be seasoned and used in an infinite variety of preparations. The delicate texture of white shrimp has created a preference for this species, *Penaeus vannamei*, with chefs and diners alike. Their popularity has spurred the expansion of the aquaculture farming of white shrimp from South America to Asia, making availability of this high quality product more accessible than ever.

For Health & Nutrition benefits go to: www.cport.net or directly to: www.eatshrimp.com

Product Presentation	Headless Shell-On Block	RAW, Peeled & Deveined Tail-On IQF	RAW, Peeled & Deveined Tail-Off IQF	COOKED, Peeled & Deveined Tail-On IQF	COOKED, Peeled & Deveined Tail-Off IQF	Raw, Headless Shell-On, Easy Peel IQF	Cooked, Easy Peel & Eat IQF
Size/Pc per lb	16/20 - 91/110	13/15 - 91/120	16/20 - 91/120	16/20 - 91/120	21/25 - 200/300	13/15 - 71/90	13/15 - 71/90
Pack	6/4 lb & 10/4 lb	5x2 lb, 10X1 lb	5x2 lb, 10X1 lb	5x2 lb, 10X1 lb	5x2 lb, 10X1 lb	10x2 lb	10x2 lb

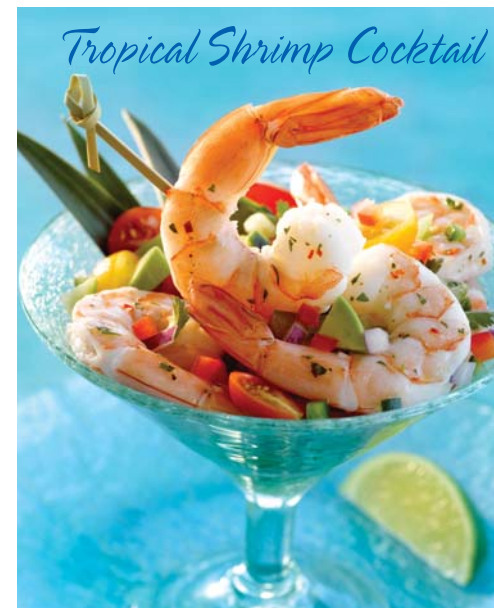
SEASONALITY Low High

Jan Feb Mar April May June July Aug Sept Oct Nov Dec

FLAVOR Mild Medium Strong Sweet

TEXTURE Soft Medium Firm Meaty

For more detailed seasonality, visit our website



Tropical Shrimp Cocktail

INGREDIENTS:

- 2 lbs SEA PORT cooked peeled & deveined shrimp
- 3 cloves fresh garlic, minced
- salt & pepper to taste

Tropical Fruit Salsa

- 2 ripe tomatoes
- 1 cup peeled and diced papaya
- 1 cup peeled and diced mangos
- 1/4 cup fresh cilantro, chopped
- 1/4 cup finely chopped red onion
- 1 Serrano chili, seeded and finely chopped
- juice of 4 limes or to taste
- salt & pepper to taste

DIRECTIONS:

Gently toss all ingredients of the Tropical Fruit Salsa. Mix the shrimp, garlic, salt and pepper in a separate bowl. Combine the shrimp with the salsa and chill it for 3 to 4 hours. To serve: Place the Tropical Shrimp Cocktail in a martini glass. Serve with tortilla chips.

Preparation time: 30 min Serves 6

Nutrition Facts

Serving Size 3 oz (85g)
Servings Per Container about 11

Amount Per Serving

Calories 50 Calories from Fat 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 105mg **35%**

Sodium 470mg **19%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

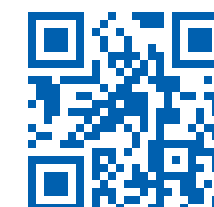
Sugars 0g

Protein 12g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

INGREDIENTS: White Shrimp, Sodium Triphosphates (to retain moisture), Salt.



Visit our website for more information on this item

METHOD OF HARVEST: Farm-Raised; Ponds
COUNTRY OF ORIGIN(S): Thailand, India, Ecuador, Indonesia, Vietnam

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