



# PRODUCT INFORMATION SHEET



## Plant-Based *New Wave Shrimp*®

36/40 Size Equivalent

*New Wave Shrimp* is plant-based shrimp that has the bite, texture, and taste of ocean shrimp. It's versatile and easy to prepare with the same recipe performance and plate coverage as 40-count, frozen, deveined I.Q.F. ocean shrimp. *New Wave Shrimp* is made from seaweed, contains zero cholesterol, and is free from shellfish allergens and soy. This gluten free, vegan product is good for consumers and for the environment. Ready to thaw and heat. Produced in the USA.

Nutrition Facts	
About 56 servings per container	
Serving size	10 pieces (55g)
Amount per serving	
<b>Calories</b>	<b>60</b>
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	5%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 3g	
Vit. D 0mcg	0%
Calcium 130mg	10%
Iron 0.5mg	2%
Potas. 450mg	10%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

<b>Item #:</b>	70102
<b>UPC:</b>	N/A
<b>GTIN:</b>	1-08-56166-00700-4
<b>Case Pack:</b>	14 – 40 count (min) bags
<b>Portion Size:</b>	10 shrimp
<b>Portions Per Case:</b>	56
<b>Net Weight:</b>	6.79 lbs.
<b>Gross Weight:</b>	7.63 lbs.
<b>Case Dimensions:</b>	15" x 8.75" x 7.25"
<b>Case Cube:</b>	0.551 cu. ft.
<b>Pallet Pattern (T x H):</b>	13 x 6 = 78 cases
<b>Storage Temp:</b>	Frozen (-10° – 0°F)
<b>Frozen Shelf Life:</b>	540 Days
<b>Refrigerated Shelf Life:</b>	3 Days
<b>Certifications:</b>	Kosher
<b>Dietary Claims:</b>	Vegan, Gluten Free

**INGREDIENTS:** Water, Mung Bean Protein, Potassium Alginate, Sunflower Oil, Modified Potato Starch, Calcium Lactate, Hydrogenated Vegetable Oil (Palm Oil), Natural & Artificial Flavor, Sea Salt, Sugar, Fructose, Konjac Powder, Potassium Citrate, Sunflower Lecithin.

**DOES NOT CONTAIN CRUSTACEAN SHELLFISH.**

**Handling Instructions:** Keep Frozen. Thaw under refrigeration for 1 – 2 hours or overnight prior to use. Keep refrigerated after thawing or opening. Do not refreeze. Heat to 165°F prior to serving.

**Heating Instructions:** Best using a medium heat source for 2-4 minutes. May be held hot at 140°F for up to 30 minutes. Should serve warm to hot in all preparations.

**DEEP FRYER:** Bread or batter thawed product as desired, then deep fry for about 3 minutes at 350°F.

**SAUTE OR PAN FRY:** In a medium heat skillet, with a small to moderate amount of oil, lightly brown each side of the shrimp turning frequently, to heat through and ensure the product remains at serving temperature for 2-4 minutes.

**CONVECTION OVEN:** Place marinated product on baking screen at bake at 275°F (less caramelization) to 375°F (more caramelization) until product is fully heated to an internal temperature of 145°F.

**GRILL:** Marinate and place lightly oiled product on a char broiler over a medium flame, about 450°F. Grill on each side, turning twice to mark shrimp. For best results, shrimp will remain at serving temperature for 2-4 minutes.