



SHRIMP – RAW WHITE P&D TAIL-ON, TAIL-OFF, COOKED



Scientific Name:	<i>Penaeus vannamei, Penaeus monodon</i>
ORIGIN:	Indonesia
WILD/FARMED:	Farm Raised
HARVEST METHOD:	Aquaculture
FORM/PACK SIZE:	IQF, RAW AND COOKED P&D, 5x2lb
AVAILABILITY:	Year round
FRESH/FROZEN:	Frozen
ALTERNATIVE TO:	
SUSTAINABILITY RATING:	Good Choice

KEY NOTES:

ICYBAY makes serving shrimp simple. Available peeled and deveined tail on, tail off and cooked. Each bag is guaranteed 100% net weight with UPC code for both food service and retail sale channels. Consistent count and uniformity sizing that ensures portion control.

ICYBAY CODE	Size	UPC	GTIN
34881	16-20 ct Tail-On	073129348810	10073129348817
34949	16-20 ct Tail-Off	073129349497	10073129349494
35355	26-30 ct Tail-On	073129353555	10073129353552
35314	26-30ct Tail-Off	073129353142	10073129353149
35936	41-50 Tail-Off	073129359366	10073129359363
36236	71-90ct Tail-Off	073129362366	10073129362363
39517	16-20ct Tail-On Cooked	0731293395173	10073129395170
39950	71-90ct Tail-Off Cooked	073129399508	10073129399505



Nutrition Facts	
Serving Size 4oz Raw (113g)	
Servings Per Container	
Amount Per Serving	
Calories 100	Calories from Fat 5
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 190mg	64%
Sodium 160mg	6%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 23g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 20%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Product Details

Packaging Information						
Pack/Size (lbs)	Gross Weight (lbs)	Net Weight (lbs)	Case Cube (cu ft)	Configuration L x W x H (in)	Configuration TI x HI Pallet	Cases/Pallet
5/2	12	10	0.579	13 x 11 x 7	9x12	108

Product Performance				
Product Size	Approximate Pieces/Case	Recommended Servings/Case	Shelf Life	Storage Temperature
16-20 ct	160-200	40	18 months	0°F to -20°F
26-30 ct	260-300	40	18 months	0°F to -20°F
71-90 ct	710-900	40	18 months	0°F to -20°F

Features	Benefits to Distributor	Benefits to Operator
Complete ICYBAY Line of: Species - Whites -; Sizes, COO; Forms; Styles and Packs	Full program - one stop shop, no need for multiple suppliers.	Covers any Menu Need, Seasonal, Holidays, Superbowl and other special occasions year round. Perfect to create surf and turf or other combos
ICYBAY shrimp is 100% net weight, with Rigid certified inspection protocols, at farms, ocean, plant and distribution	Ensures pack-to-pack consistent sizing, count, net weight, color, flavor	Ensures pack-to-pack consistent sizing, count, net weight, color, flavor
Several Price Points	Opportunity to offer to different customer segments	Broad Selection to Offer on Menu
Processed, graded, sized and frozen within hours of harvest results in size uniformity. Hand cleaned, peeled and deveined	Piece uniformity in every bag	Portion Control and Consistency in Every Plate = Cost and Profit Control. Measure profits by the piece
Consistent finish count, clearly labeled packaging that addresses true net weights, counts, country of origin and truthful disclosure of all ingredients	Distributor can sell the ICYBAY shrimp by the piece, portion, lb, bag or case to the operators	Ensures plate presentation and coverage = positive dining experience, resulting on customer retention and positive reviews across social networks
Responsibly harvested. Traceability from the plate to the Ocean or Farm	Knowledge of the value chain and ability to identify any potential product	One more reason why ICYBAY program provides the operator with both a profitable and ethical shrimp solution

