

# The *Shrimp* that tastes like lobster.

We now offer wild Argentine Red Shrimp from the pristine icy waters and ocean depths off the Patagonian coast of Argentina. Rich and sweet with a delicate bite, our premium quality red shrimp evoke the decadent taste and texture of lobster.

- *Sustainable Wild Fishery*
- *No Tripolyphosphates*
- *Minimal SO2 (an antioxidant commonly used in wine and beer)*

**Enrich your customers' dining experience in a heartbeat!**



#14091 P&D - Tail On IQF 16/20 | 5x2lb. Case only

#14092 P&D - Tail On IQF 21/25 | 5x2lb. Case only

#14090 Headless - Shell On 16/20 | 6x2kilo (4.4lb.) layer pack



**BUCKHEAD MEAT & SEAFOOD**<sup>TM</sup>  
MID-ATLANTIC<sup>TM</sup>

a Sysco company







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## Recommended Cooking Methods

- 1) Pan seared (2-3 minutes each side)
- 2) Grilled (2-3 minutes each side)
- 3) Flat top (2-3 minutes each side)
- 4) Deep Fried (45 seconds to 60 seconds)

Keep frozen until ready to use. Thaw slowly under refrigeration. Cook this naturally delicate product from a thawed state. For best results sauté, pan sear or grill (for 2-3 minutes each side).

We strongly recommend this product is not steamed, poached or boiled. Under the high penetrating heat, this product will break down and become "mushy".

Enjoy!



## WILD. NATURAL. DELICIOUS.

| Non-Treated Argentine Red Shrimp                      | Treated Argentine Red Shrimp                        |
|---|---|
| No chemical flavor                                    | Chemical flavor                                     |
| Retains clean, sweet, natural flavor                  | Loses some of its natural flavor properties         |
| Retains vibrant, red color                            | The longer it is soaked, the more red color is lost |
| Minimal moisture loss when cooked                     | Soak is released when heat is applied               |
| True to its original size                             | Soaked product may shrink 10%-25%                   |
| Product for the quality driven customer               | Product for the price driven customer               |
| Customer is paying for shrimp                         | Customer is paying for soak                         |
| Lower sodium content                                  | Significantly higher sodium content (up to 100%)    |
| Exclusive, unmatched premium quality (chef preferred) | Non-exclusive, inferior quality                     |