

(2.5)LBs. Colossal Tail-Off Garlic & Herb Battered Fried Shrimp

NUTRITION FACTS	
about 10 servings per container	
Serving size	4oz (113.4g)
Amount Per Serving	
Calories	158
	% Daily Value *
Total Fat 1g	1 %
Saturated Fat 0g	0 %
Trans Fat 0g	
Cholesterol 57mg	19 %
Sodium 658mg	28 %
Total Carbohydrate 28g	10 %
Dietary Fiber 2g	8 %
Total Sugars 1g	
Protein 9g	
Vitamin D 0mcg	0 %
Calcium 0mg	0 %
Iron 0.4 mg	2 %
Potassium 0mg	0 %
<small>* 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.</small>	

INGREDIENTS:

Shrimp (*Litopenaeus Vannamei*), Sodium Tripolyphosphate, Salt, Stabilizer (Tapioca starch), Vegetable oil, Mono and Di-glycerides of fatty acid, Corn starch, Wheat flour, Tapioca starch, Fat powder (Vegetable fat, Corn starch), Guar gum, Wheat gluten, Flavor enhancer, Raising agent, Garlic flavor, Water, Shortening, Yeast, Sugar, Bread improver (Corn starch, Calcium carbonate, Calcium sulfate, Ascorbic acid, Alpha amylase), Palm oil.

ALLERGENS: Crustacean (Shrimp), Wheat/Gluten

Cooking instructions:

Deep Fried: Do not defrost product. Preheat cooking oil to 338-247F. Remove the product from its packaging. Place frozen product (about 5pcs) into the deep fry basket then deep fry frozen product for 3 minutes 20 seconds to 3 minutes 40 seconds or until golden brown. Carefully remove product and place on paper towel to cool for 1 minute then serve.

Air fryer: Place the products in the basket of the air fryer so that it doesn't overlap. Cook at 374F for 8-9 minutes. During cooking, open the basket and turn side after 4 minutes to make it more delicious. Remove the shrimp from the basket, place them on a plate to cool for 1 minute before serving.

Convection oven: Preheat oven to 374F for 5 minutes. Remove the packaging and place frozen shrimp on the stainless steel grill grate, in the middle shelf of the oven. Baking time at 374F for 15-17 minutes (turn side after 8 minutes) or until golden brown. Remove shrimp from the oven and place them on a plate to cool for 1 minute before serving.