



Dear Valued Customer,

Thank you for purchasing our Tempura Shrimp. The following information is provided to help you maintain the freshness and safety of the product. Upon receipt of this product, please store in your freezer.

Store in your freezer for up to six (6) months. When removing from the freezer, cook from frozen.

Sincerley,
Anderson Seafoods Family



TEMPURA SHRIMP

Nutrition Facts

Serving Size 5 shrimp (113g)
Servings Per Container 5

Amount Per Serving	
Calories 220	Calories from Fat 120
% Daily Value*	
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 350mg	15%
Total Carbohydrate 19g	6%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 6g	
Vitamin A 0% • Vitamin C 0%	
Calcium 2% • Iron 0%	

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrates 4 • Protein 4

SWEET CHILI SAUCE

Nutrition Facts

1 Servings Per container
Serving Size 1 Pouch (114g)

Amount Per Serving	
Calories	220
% Daily Value*	
Total Fat 0g	0%
Sodium 1540mg	67%
Total Carbohydrate 54g	20%
Dietary Fiber 1g	4%
Total Sugars 53g	
Includes 53g Added Sugars	106%
Protein 0g	
Calcium 28mg	2%
Not a significant sources of saturated fat, trans fat, cholesterol, vitamin D, iron and potassium	

* The % Daily Values (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.

Ingredients: Shrimp, Wheat Flour, Corn Starch, Soybean Oil, Water, Salt, Rice Flour, Yellow Corn Flour, Modified Tapioca Starch, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Aluminum Potassium Sulphate, Calcium Hydrogen Phosphate, Fumaric Acid, Calcium Carbonate, Stearic Acid, Sodium Tripolyphosphate.
Allergen Warning: Contains shrimp, wheat and soy ingredients.

In The Oven:

Bake for approximately 14-16 minutes at 425F°
Flip shrimp over after 7-8 minutes and continue cooking.

Air Fry:

Air fry for approximately 12-14 minutes at 400F°
Rotate shrimp over after 7-8 minutes and continue cooking.

Ingredients: Sugar, Water, Distilled Vinegar, Salt, Red Chiles Puree, Xanthan Gum, Spice, Paprika Oleoresin Color.
Allergen Warning: None

Since appliances vary, these instructions are guidelines only.

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