

PRODUCT INFORMATION SHEET



Plant-Based New Wave Shrimp[™] 16-20 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 16/20-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	
4 servings per container	
Serving size	5 pieces (75g)
Amount per serving	
Calories	80
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 7g	3%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 5g	
Vit. D 0mcg 0%	Calcium 180mg 15%
Iron 0.7mg 4%	Potas. 620mg 15%
* 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.	

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.

Item #:	70101
UPC:	N/A
GTIN:	1-08-56166-00706-6
Case Pack:	8 – 20 count bags
Portion Size:	5 shrimp
Portions Per Case:	32
Net Weight:	5.29 lbs.
Gross Weight:	5.92 lbs.
Case Dimensions:	14.875" x 8.75" x 7.25"
Case Cube:	0.546 cu. ft.
Pallet Pattern (T x H):	13 x 6 = 78 cases
Storage Temp:	Frozen (-10° – 0°F)
Frozen Shelf Life:	365 Days
Refrigerated Shelf Life:	3 Days
Certifications:	Kosher
Dietary Claims:	Vegan, Gluten Free

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 if heated using a medium heat source. May be held hot at 140°F for up to 30 minutes.

DEEP FRYER: Bread or batter thawed product as desired, then deep fry for about 1 minute at 350°F.

SAUTE OR PAN FRY: Add a drizzle of oil and heat thawed product in a skillet over medium-high heat or medium flame for about 2 minutes per side, stirring occasionally.

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 165°F.

GRILL: Marinate and place lightly oiled product on a char broiler over a medium flame, about 450°F. Lightly grill about 2 minutes per side or until internal temperature of 165°F is reached.