

210 mm  
10 190 mm 10

13 mm

WUESCA  
ZIPPER  
20 mm



Tear here to open  
Reseal to keep fresh

# wild caught ARGENTINE RED SHRIMP

raw • easy peel • shell on

12/15  
count per pound

Responsibly caught • Love our planet  
Reduce environmental footprints

**FLAVOR**  
SWEET

**COOKING METHOD**  
GRILL  
BAKE  
BROIL

**TEXTURE**  
FIRM



21 grams  
**PROTEIN**  
per serving

serving suggestion  
enlarged to show texture

Keep Frozen

Net Wt 16 oz. (1 lb.) 453g

275 mm

630 mm

40 mm

40 mm

Ciente  
**ALFA**

Producto  
**Market32 Argentine  
Red Shrimp 453g 12/15  
Revisión Textos, Diseño  
y Medidas**

Fecha: / /

Fecha: / /

Fecha: / /

**IMPORTANTE:** Recomendamos revisar detenidamente todo el boceto: texto, medidas y el planteamiento de colores. Una vez aprobado MAC PRESS DIGITAL S.A.C. no se responsabiliza por cualquier error u omisión en el mismo.

MAC PRESS DIGITAL (14005)  
Diseñador:  
**Manuel Valverde**

Ejecutivo de Ventas  
**Orson Valencia**

**DATOS DE PROCESO DIGITAL**

IMPRESORA	
CILINDRO	
PIÑÓN	
ESPAESOR CYREL	
TIPO DE CYREL	
REPETICIONES	
REDUCCION	
FRECUENCIA	
BANDAS	
COLORES	
RESPALDO	
TIPO DE IMP.	
TIPO DE CLEAR	
TRAPPING	
LINEAJE	
OBS.	

**Mac Press**  
PRE Prensa DIGITAL FLEXOGRAFICA  
Calle Los Plátanos 190 Urb. La Unión - Are. Lima - Perú  
1812 3430000  
**17/08/2023**  
Nuevo

**NUEVO  
Ø000**

<b>A</b> Cyan Process	<b>B</b> Magenta Process
<b>C</b> Yellow Process	<b>D</b> Black Process
<b>E</b> Blanco	<b>F</b> Pantone 293C
<b>G</b> Pantone 368C	<b>H</b> Pantone 7533C

Material

We treat our planet like family. Our goal is to care for the place we call home by committing to sustainable practices. That way we supply great seafood for generations to come.

**Quality Guarantee**

IF YOU HAVE ANY COMMENTS  
OR QUESTIONS ON MARKET 32  
BRAND PRODUCTS PLEASE CALL  
1-800-666-2662 OR  
VISIT WWW.PRICECHOPPER.COM

SCHEMECTADY, NY 12306 WWW.PRICECHOPPER.COM  
PROUDLY DISTRIBUTED BY THE PRICE CHOPPER, INC.  
KEEP FROZEN  
PRODUCT OF ARGENTINA, PROCESSED IN PERU  
ALLERGENS: SHRIMP  
SODIUM METABISULFITE, SODIUM CARBONATE,  
SODIUM CITRATE

**Nutrition Facts**

About 4 servings per container  
Serving size Raw 4 oz (110g)

Amount per serving  
**Calories 100**

% Daily Value\*

Total Fat	1.5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	0%
Cholesterol	170mg	57%
Sodium	410mg	20%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	0%
Includes 0g Added Sugars	0%	0%
Protein	21g	
Vitamin D	0mcg	0%
Calcium	60mg	4%
Iron	2mg	10%
Potassium	220mg	4%

\*The % Daily Value 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 (PASTEURIZED), SALT,  
SODIUM METABISULFITE, SODIUM CARBONATE,  
SODIUM CITRATE

# wild caught ARGENTINE RED SHRIMP

raw • easy peel • shell on



**Detrossing Instructions:**  
To defrost shrimp, place desired quantity in colander and rinse under running water for 5 to 7 minutes. Do not refreeze thawed product.

**Cooking Instructions:**  
These shrimp cook very fast. If overcooked they become too soft. Do not overcook.

**Approximate Cooking Times:**

- Sauté: Sauté or cook in your favorite sauce. Add the shrimp raw to the other ingredients when ready and simmer 8 to 10 minutes on medium heat. Shrimp are fully cooked when flesh is opaque throughout and an internal temperature of 145°F is reached.
- Boil: Fill pot with enough water to cover shrimp. Bring water to a boil. Add thawed shrimp and cook for 4 to 5 minutes. Shrimp are fully cooked when flesh is opaque throughout and an internal temperature of 145°F is reached.
- Broil: Set oven to broil. Position shrimp in pan and season to taste. Place shrimp 4 to 5 inches from heat. Broil shrimp for 8 to 10 minutes turning several times while broiling. Shrimp are fully cooked when flesh is opaque throughout and an internal temperature of 145°F is reached.
- Bake: Preheat oven to 375°. Place shrimp in oiled baking dish. Season to taste. Bake for 8 to 12 minutes until the flesh is opaque color throughout and an internal temperature of 145°F is reached.

275 mm