

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

16/20
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

40 mm

40 mm

630 mm

275 mm

13 mm

WUESCA
ZIPPER
20 mm

Cliente
ALFA

Producto
Market32 Argentine Red Shrimp 453g 16/20
Revisión Textos, Diseño y Medidas

Fecha: / /

Fecha: / /

Fecha: / /

MAC PRESS DIGITAL (140058)
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 Esperanza - Aire Lima - Perú
1812 3430000

17/08/2023
Nuevo

**NUEVO
Ø000**

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

Material

Quality Guarantee

IF YOU HAVE ANY COMMENTS
OR QUESTIONS ON MARKET 32
BRAND PRODUCTS PLEASE CALL
1-800-666-2962 OR
VISIT WWW.PRICECHOPPER.COM

PROUDLY DISTRIBUTED BY THE PRICE CHOPPER, INC.
SCHEMECTADY, NY 12306 WWW.PRICECHOPPER.COM

KEEP FROZEN
PRODUCT OF ARGENTINA, PROCESSED IN PERU

ALLERGENS: SHRIMP
SODIUM METABISULFITE, SODIUM CARBONATE,
SODIUM CITRATE

INGREDIENTS: SHRIMP (PASTEURIZED), SALT,
SODIUM METABISULFITE, SODIUM CARBONATE,
SODIUM CITRATE

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.

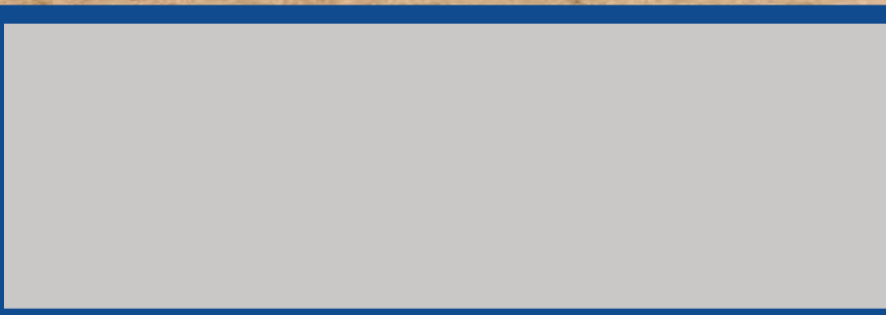
Total Fat	1.5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	0%
Cholesterol	170mg	57%
Sodium	410mg	20%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	0%
Includes Added Sugars	0%	0%
Protein	21g	
Vitamin D	0mcg	0%
Calcium	60mg	4%
Iron	2mg	10%
Potassium	220mg	4%

Calories 100

Amount per serving

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

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.



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.

wild caught
**ARGENTINE
RED SHRIMP**
raw • easy peel • shell on