

# Aqua Star

## Coconut Breaded Torpedo Shrimp

Shrimp in a crunchy sweet panko breadcrumb and fresh shredded coconut coating



### Features & Benefits:

- Made from scratch taste and appearance
- Deep fry in minutes
- Saves preparation time and reduces labor
- Excellent served as an appetizer with dipping sauce
- Holds well in buffet and hot bar applications

### Product Information:

- 16/20 finished count/lb torpedo shrimp
- 50% shrimp, 50% breading
- Hand-breaded, clean tail
- Deep fry
- No artificial colors or preservatives
- BAP Certified Plant

### PACK/CASE SIZE:

**2.5 lb Pack**  
**4 Packs per Case**

### Ingredients:

Shrimp, Wheat Flour, Coconut Flakes, Water, Salt, Sugar, Palm Oil, Wheat Starch, Food Starch - Modified, Wheat Flour, Yeast, Artificial Flavor, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Sunflower Oil, Sodium Tripolyphosphate.

Nutrition Facts	
10 servings per container	
Serving size <b>4oz (113g)</b>	
Amount per serving	
<b>Calories 200</b>	
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 240mg	10%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 3g	
Incl. less than 1g Added Sugars	0%
<b>Protein 9g</b>	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 1mg	6%
Potassium 0mg	0%
*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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**How to prepare:**

**PREPARATION INSTRUCTIONS: Cook from frozen**

**Deep Fry:**

- Preheat fryer to 350°F (180°C)
- Fill fryer basket not more than half full.
- Fry shrimp for **3—4 minutes** or until golden brown

Since appliances vary, these instructions are guidelines only.

**SAFE HANDLING:**

Keep frozen until ready to use. If thawed, do not refreeze.

AS ITEM #	UPC	SCC	Unit L	Unit W	Unit H	Case L	Case W	Case H	Ti	Hi	Cube
3357458	731149352162	10731149352169	6.2in	11.5in	3.3in	13.4in	12.7in	8.3in	9	5	0.82ft³