



Natural Wild Caught **Gulf Shrimp**



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Sysco®



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Deep in the waters of the Gulf of Mexico, a select fleet of shrimp boats set out to source **Premier Gold Natural Wild Caught Gulf Shrimp** in their natural habitat. Only the finest shrimp are then processed and frozen without any artificial preservatives, antibiotics, or sulfites added. The result is a mild flavor and natural sweetness that will make any dish stand out. Shrimp is the king of seafood in the U.S., appearing on over 65% of menus. Its versatile flavor profile complements any cuisine type and menu application. Truly on the cutting edge; these are shrimp for operators who want to offer the best tasting, sustainable, highest quality natural wild shrimp available.

Features and Benefits

- Product of the USA – 100% Wild Caught Texas and Louisiana Shrimp
- Free from artificial preservatives and added sulfites
- Shell-On and Peeled & Deveined shrimp suit a wide variety of menu applications
- Appeals to consumers seeking sourcing transparency and sulfite free seafood on menus
- Consistent product quality from a renewable and sustainable resource
- Frozen to satisfy demand for high quality premium domestic shrimp throughout the year
- Premium Individually Quick Frozen (IQF) pack ensures fully usable product on peeled and deveined shrimp, cook only what you need

Menu Ideas

- **Seafood Paella:** Traditional saffron rice with shrimp, scallops, mussels, clams, baby heirloom tomatoes, peas, green beans, roasted peppers, fresh herbs*
- **Cajun Shrimp Gumbo:** Get a taste of New Orleans! This classic gumbo is served in a cajun broth with shrimp, andouille sausage, fresh okra and herbs*
- **Thai Shrimp Salad:** An “Asian” salad blend topped with shrimp, orange and yellow bell peppers, thinly sliced radishes and cucumbers, edamame and scallions, served with crispy wonton strips and chili-lime dressing*
- **Shrimp Scampi Linguine:** Sautéed shrimp with housemade linguine, baby heirloom tomatoes, bell peppers, baby spinach, pine nuts, fresh parsley, scallions, garlic and red pepper flakes in a lemon-butter sauce*

*pictured

Preparation Instructions

- Grill, sauté, bake, broil, or steam for cold or hot recipe applications. Cook time varies by preparation method.
- Keep shrimp frozen until ready for use.
- Thaw product overnight in refrigerator or run under cold water for immediate use.
- Do not refreeze once thawed.

SUPC	Pack/Size	Brand	Description

Sysco's Cutting Edge Solutions provides new and exclusive products to help you refresh your menu, drive repeat business and streamline back-of-house operations. **Contact your local Sysco Marketing Associate or visit SyscoFoodie.com for more details.**
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