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All-Natural, Chemical-Free Shrimp





Offer customers the clean, crisp, and natural taste of shrimp with **Portico Simply All-Natural, Chemical-Free Shrimp**. Raised in BAP-certified farms, these shrimp contain no hormones or antibiotics, leaving them entirely chemical free for maximum freshness and flavor. They are available in peeled and deveined, tail-on and tail-off varieties and are individually quick frozen for ease of labor and maximum versatility.

Features and Benefits

- All-natural; contains no chemicals, GMOs, growth hormones or antibiotics
- Reduce labor costs – multiple varieties available for any application
- Appeals to health-conscious customers seeking product transparency
- Frozen to satisfy demand for high-quality shrimp throughout the year
- Clean label, transparent products are on-trend; 88% of consumers are likely to show support when they know a food company's values reflect their own¹

Source:

¹ Datassential FoodBytes, September 2018

Ingredients

SHRIMP

Menu Ideas

- **Vietnamese Coconut-Caramel Shrimp Skewers:** Lemongrass-skewered all-natural shrimp basted in a coconut-caramel sauce served with nuoc cham cucumbers, shallot-lime and peanut sticky rice, lime wedges and cilantro garnish*
- **Cajun Bacon-Garlic Shrimp & Grits:** All-natural shrimp sautéed with Cajun-garlic sauce, bacon and thin-sliced jalapeños served over creamy stone-ground grits garnished with sliced scallions*
- **Quinoa & Shrimp Salad:** Spicy all-natural shrimp atop mixed greens, tri-color quinoa, cherry tomatoes, avocado, pistachios and feta cheese crumbles with herb-lime vinaigrette*
- **Seafood Fettuccine with Kale & Lemon-Garlic Cream:** All-natural shrimp, salmon and lacinato kale fettuccine served in a creamy lemon-garlic sauce garnished with fresh cracked pepper*

**pictured*

Preparation & Handling

- Grill, sauté, bake, broil or steam for cold or hot recipe applications. Can also be breaded or battered for deep-frying. Cook time varies by preparation method.
- Keep shrimp frozen until ready for use.
- To thaw, the product should be rinsed and refrigerated to complete the thawing process for at least 2 hours.
- To quick thaw, rinse until the ice glaze is removed. Allow draining for at least 10 minutes. This will eliminate any excess water.

SUPC	Pack/Size	Brand	Description
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