

# SHRIMP PANCAKE - TORTITAS DE CAMARON

ITEM NO. 0136C



## PRODUCT DESCRIPTION

Shrimp pancakes are prepared with dry shrimp, battered with wheat flour and pasteurized egg whites, and fried with nonhydrogenated vegetable oil. They are individually quick frozen (IQF) and packaged in accordance with the Good Agricultural Collection Practices and Good Manufacturing Practices (GACP-GMP) and the HACCP System.

## INGREDIENTS

Wheat Flour, Dry Shrimp, Baking Powder, Egg White.

## Product Specifications

UPC:	....
Pack:	10/6 ct.
Size:	2.8 Oz.
Brand:	FineMex
Gross Weight:	12 Lbs.
Net Weight:	10.5 Lbs. (2.8 Oz pc)
Source:	USA
Halal:	No
Kosher:	No
Vegan:	No
Vegetarian:	No
Gluten Free:	No
Low Fat:	No
Zero Grams Trans Fat:	Yes

## Shelf Life & Handling Instructions

Shelf Life (frozen):	18 months
Shelf Life (refrigerated):	5 days
Oxidation time:	1 ≤ hour
Storage Temp from/to:	≤ -18°C (0°F)
Defrost Temp from/to:	0° to 6°C (32° to 42.8°F)
Do not refreeze.	

## Packaging

Length:	18 in
Width:	12.25 in
Height:	6.25 in
Case Cube (ft):	0.80
TixHi:	8x10
Code Date Format:	Julian Code: 9 027 01 9 - year of production 027 - Julian calendar 01 - internal code (batch)

## Nutrition

### Nutrition Facts

Serving Size 1 piece (84g)  
Servings per container 60

Amount Per Serving	
Calories 110	
Calories from Fat 60	
% Daily Value *	
Total Fat 7g	11%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrates 10g	3%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin A	0%
Vitamin C	20%
Calcium	0%
Iron	4%

\* Percent Daily Values are based on a 2,000 calorie diet.

## Benefits

- An authentic recipe made in-house, 100% original and delicious.
- Year-round availability and consistent quality at a fixed price.
- No mess, no labor, no waste.

## Cooking Instructions

**MICROWAVE:** Remove shrimp pancakes from package. Place in a microwave-safe container. Microwave on high for 1 to 2 minutes.

**STOVETOP:** Remove shrimp pancakes from package. Place in a pan and heat for 1 to 3 minutes until the texture is firm and crispy. Serve with your favorite stew and/or salad.

