

Beer Battered Shrimp

Deliciously Battered, Deveined and Tail-off Shrimp

Beer Battered Shrimp are made from deveined, tail-off, whole shrimp which make them 100% edible. Shrimp count is 31-35. Quick cook making it perfect for grab 'n go! Shrimp are frozen and ready to cook.

Our beer batter features a light, delicious flavor. Tender, premium shrimp wrapped in a scrumptious crispy coating will have shrimp lovers coming back again and again.



Beer Battered Shrimp

Specifications

Product Number
96390
Case Pack
2/5 lb. bags
Avg. Portion Size
8 pieces
Avg. Portions/Case
41

Cooking Times at 360°F
Broaster Pressure Fryer
2 1/2 - 3 min.
Broaster Ventless Fryer
2 1/2 - 3 min.

Menu Ideas
5-Pc. Kid's Meal with a side
12-Pc. Combo Meal with a side
Appetizer
Recipe Ideas
Dice for Salads
Shrimp & Chips Basket

Broaster Foods products are available from your local Authorized Broaster Distributor or your favorite Broadline Supplier.

Product Fact Sheet | Beer Battered Shrimp

Product Details

- **Item Description**
Tail-off and deveined shrimp battered in a beer flavored coating
- **Product Number**
96390
- **UPC**
0692595963909
- **GTIN**
00692595963909
- **Brand**
Broaster Foods®
- **Serving Size**
8 pieces
- **Servings per Case**
41
- **Shelf Life**
12 months
- **Allergens**
Wheat, Shellfish
- **Kosher**
No
- **HALAL**
No

Packaging Details

- **Inner Pack Type**
Bag
- **Inner Packs per Case**
4/2.5 lb. bags
- **Gross Weight**
11 lbs.
- **Net Weight**
10 lbs.
- **Case Cube**
0.54
- **Hi**
7
- **Ti**
12
- **Case Length**
15.818 in.
- **Case Width**
9.818 in.
- **Case Height**
6.074 in.

Ingredients

Shrimp, Wheat Flour, Water, Vegetable Oil (Soybean and/or Canola), Modified Corn Starch, White Corn Flour, Beer (Water, Malted Barley, Yeast, Hops), Salt, Contains 2% or less of: Palm Oil, Corn Starch, Rice Flour, Sugar, Natural Flavor, Leavening (Sodium Aluminum Phosphate, Baking Soda), Spices, Yellow Corn Flour, Extractives of Carrot, Extractives of Turmeric, Malrodextrin, Garlic, Guar Gum. Contains: Wheat, Shellfish

Preparation

KEEP FROZEN

Broaster Pressure Fryer:

Cook from frozen state at 360° F (182° C) for 2-1/2 to 3 minutes.

Broaster Ventless Fryer or Open Fryer:

Cook from frozen state at 360° F (182° C) for 2-1/2 to 3 minutes.

FOR SAFETY, MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165°F AS MEASURE BY USE OF A THERMOMETER

Nutrition Facts

41 servings per container	
Serving size	8 piece (110g)
Amount Per Serving	
Calories	290
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 2g	10%
<i>Trans Fat</i> 0g	
Cholesterol 95mg	32%
Sodium 1050mg	46%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 14g	28%

Not a significant source of vitamin D, calcium, iron, and potassium

*The % Daily Value (DV) 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.

All nutritional values based on cooking in a Broaster Pressure Fryer with Canola Oil.

