

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 made with Samuel Adams® beer. Tender, premium shrimp wrapped in a scrumptious crispy coating will have shrimp lovers coming back again and again.



Beer Battered Shrimp

Specifications

Broaster Product Number

96390

Case Pack

4/2.5 lb. bags

Avg. Portion Size

8 pieces / approx. 4 oz.

Avg. Portions/Case

40

DOT Product Number

790425

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®
- Dot Foods Product Number
790425
- Serving Size
8 pieces / approx. 4 oz.
- Average Pieces per Case
320
- 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
11.2 lbs.
- Net Weight
10 lbs.
- Case Cube
0.636
- Hi
6
- Ti
12
- Case Length
15.818 in.
- Case Width
9.818 in.
- Case Height
7.074 in.

Ingredients

Shrimp, Water, Bleached Wheat Flour, Modified Corn Starch, Samuel Adams® Boston Lager (water, malted barley, hops, yeast), Cottonseed And/Or Soybean Oil, Yellow Corn Flour, Wheat Starch, Salt, Tapioca Dextrin, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Natural Flavor (Contains Barley), White Corn Flour, Sugar, Sodium Tripolyphosphate (To Retain Moisture), Maltodextrin, Natural Flavors (contains Barley), Spices (Including Celery Seed), Soybean Oil (as a processing aid), Guar Gum, Garlic Powder, Onion Powder, Spices, Sodium Metabisulfite (As a Preservative). Allergens: 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

40 servings per container	
Serving size	8 piece (110g)
Amount Per Serving	
Calories	290
<small>% Daily Value*</small>	
Total Fat 15g	19%
Saturated Fat 2g	10%
Trans Fat 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%
<small>Not a significant source of vitamin D, calcium, iron, and potassium</small>	
<small>*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.</small>	

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

