

Product of Vietnam – the world's leading source of premium, jumbo black tiger shrimp.

Sustainable – produced only by suppliers attaining BAP ratings of 2 stars or higher.

Antibiotic free – absolutely no chloramphenicol or nitrofurans.

Convenience – peeled, cleaned and individually quick frozen for fast preparation.

Packed under strict HACCP controls – meets requirements of the U.S. Food and Drug Administration.

Handled with care – sorted by hand to ensure minimum defects and unparalleled uniformity.

Large sizes – finished counts from 6/8 and up.

Superior freshness – products are packed immediately after harvest.

Innovation – best in class, shelf ready packaging featuring zip closure.

Apanie[™] Shrimp Cocktail

SHRIMP:

2 pounds large or jumbo Apanie shrimp

10 cups cold water

2 carrots, cut in 2 inch pieces

2 stalks celery, cut in 2 inch pieces

1 large onion, quartered

3 cloves garlic

1 lemon, halved

1 handful parsley

2 bay leaves

Place water, carrot, celery, onion, garlic, lemon, parsley and bay leaves in a pot and bring to a boil over high heat. Lower the heat to a simmer, set a cover on top slightly ajar, and cook for 15 minutes. Drop

Nutrition Facts

Serving size 4 oz. Raw (112g) Servings per container 8

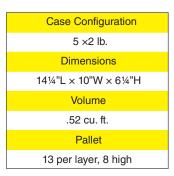
Amount Per Serving	
Calories 100	Calories from fat 10
	% Daily Value**
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 135 mg.	44%
Sodium 330 mg.	14%
Total Carbohydrate 1g	1%
Dietary Fiber 0g	0%
Sugar 0g	
Protein 22g	
Vitamin A 0%	Vitamin C 0%
Calcium 6%	Iron 8%

 Percent Daily Values are based on a 2000 calorie diet, your Daily Values may vary higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Count/Size Per Pound	Average Number of Shrimp per Serving
6/8	About 2
8/12	About 3
13/15	About 3
16/20	About 6
21/25	About 7
26/30	About 9
31/40	About 12



the shrimp into the liquid and turn off the heat. Cook the shrimp, stirring occasionally, until they curl and turn pink, about 3 minutes. Drain and cool.

COCKTAIL SAUCE:

1 cup ketchup

1 lemon, zest finely grated and juiced

4 teaspoons prepared horseradish or to taste, drained

1/4 teaspoon Worcestershire sauce

Hot sauce, to taste

Combine the ketchup, lemon zest and juice, horseradish, and Worcestershire sauce in a small bowl. Add hot sauce, if desired. Mix, then refrigerate until ready to serve.



Product of Vietnam, Farm Raised

Apanie[™] brand is exclusively distributed by Darik Enterprises, Inc.

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Visit our website: www.shrimppeople.com



Standard packing is 5 ×2 lb. peeled IQF

Continuously available in sizes 6/8–16/20

Please ask your Darik representative for more information.

