



Multiple countries of origin – ensures year round availability.



Quality control from the beginning – as the largest producer of larvae in the region, Farallon benefits from enhanced production controls and traceability.



Superior freshness – product is packed immediately after it is harvested.



Antibiotic free – absolutely no chloramphenicol or nitrofurans.



Phosphate free – for firm, natural texture and bite.



Light color – preferred by most retailers.



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



Short transit time – enables rapid delivery of custom orders.



Focus on Technology – creates superior products with generous weights, counts and excellent qualitative attributes.





# Farallon™ salt and pepper shrimp

## INGREDIENTS:

- 12 large head-on shell-on Farallon™ shrimp
- 1/2 cup corn starch
- 1 tbs kosher salt
- 1 tbs fresh cracked pepper
- 1 tsp cracked red pepper flakes
- 1 tsp sugar
- cooking oil
- 1 medium white onion, sliced thin
- 1-2 jalapenos, sliced thin
- 1 scallion, cut about 1/2 inch length
- 1 tbs minced garlic

## Nutrition Facts

Serving Size 4oz (112g) See Chart  
Below for Avg. No. of Shrimp per Serving  
Servings per Container 20

Amount Per Serving	
Calories 120	Calories from Fat 15
% Daily Value*	
<b>Total Fat</b> 2g	3%
Saturated Fat 0g	0%
<b>Cholesterol</b> 170mg	57%
<b>Sodium</b> 170mg	7%
<b>Total Carbohydrate</b> 1g	1%
Dietary Fiber 0 g	0%
Sugars 0 g	
<b>Protein</b> 23g	

Vitamin A 0%	Vitamin C 0%
Calcium 6%	Iron 10%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be 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 Fider	25g	30g	
Calories per gram:			
Fat	9	Carbohydrate	4
		Protein	4

Count / Size Per Pound	Average Number of Shrimp per Serving
16/20	About 5
21/25	About 6
26/30	About 7
31/35	About 8
36/40	About 9
41/50	About 12
51/60	About 13
61/70	About 17
71/90	About 20

### Case Configuration

10 x 5 lb.

### Dimensions

13 ¾" L x 12" W x 16½" H

### Volume

1.58 cu. ft.

### Pallet

9 per layer, 3 high

Wash shrimp in cold water, cut off long antennae with scissors and dry with paper towel.

In small bowl, combine salt, peppers, and sugar.

Heat large wok with cooking oil to high, about 350 degrees. Dredge the shrimp in the corn starch to get a light coating, shaking off any excess. Deep fry the shrimp in small batches until nicely pink/red and crispy, about 3-4 minutes. Remove and drain. (Pan frying can be used as an alternative cooking method.)

Heat another large pan with a bit of cooking oil. When oil is hot, add garlic and then onions, jalapenos, and scallions. Quickly stir-fry the vegetables for a minute or so, add the shrimp and sprinkle with 1/2-1 tsp of the seasoning mixture. Continue to stir fry, making sure that the seasoning coats well, for another minute. Transfer to serving plate and serve immediately. Sprinkle on additional seasoning according to taste.



Product of Panama, Nicaragua and Honduras  
farm raised

**Farallon™ brand is exclusively distributed  
by Darik Enterprises, Inc.**

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Visit our website: [www.shrimppeople.com](http://www.shrimppeople.com)

Standard packing is  
10 x 5 lb. headless shell-on  
in sizes 21/25 through 71/90.

Farallon is also available in two kilo  
or 4 pound packages, head-on and IQF.

Please ask your Darik representative  
for more information.

