

PANAMA BAY™

Product of Panama – long regarded as one of the world’s finest shrimp.

Quality – The freshest shrimp from the Pacific Ocean, complimented by strong weights and counts.

Chef’s pack – sleeve style packaging displays the product’s extraordinary uniformity of size and color.

Wild caught – as nature intended, with superior flavor and texture profiles.

100% free of chemical additives – no added phosphates or sulfites.

Large counts – size ranges U/8 through 16/20 make a “huge” impact with consumers.

Valued priced –
when compared to other sleeve packaged products from Latin America.

Sustainable – Government mandated conservation periods conserve the resource.

Turtle safe – Panama’s enforcement program has been certified by the U.S. Department of State.

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



Panama Bay™ Grilled Margarita Shrimp

INGREDIENTS:

2 pounds Panama Bay jumbo shrimp peeled and deveined
Marinade:
 1/2 cup olive oil
 1/4 cup tequila
 1/4 cup fresh lime juice
 2 tbs chopped parsley
 2 medium garlic cloves, minced
 2 medium shallots, finely chopped
 red pepper flakes to taste
 salt and freshly ground black pepper



Nutrition Facts

Serving size 4 oz. Raw (112g)
 Servings per container 20

Amount Per Serving

Calories 120	Calories from fat 15
% Daily Value**	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 170 mg.	57%
Sodium 170 mg.	7%
Total Carbohydrate 1g	1%
Dietary Fiber 0g	0%
Sugar 0g	
Protein 23g	
Vitamin A 0%	Vitamin C 0%
Calcium 6%	Iron 10%

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

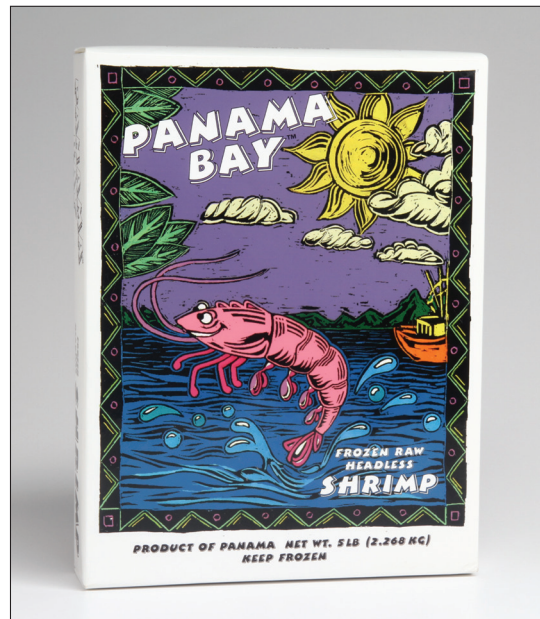
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Thread 3 to 4 shrimp on the skewers. Be sure to soak skewers for an hour before threading shrimp. Place in a large shallow non-aluminum dish.

To prepare the marinade: mix together tequila, lime juice, garlic, shallots, red pepper flakes, salt and pepper. Add in olive oil slowly, whisking until mixture is combined. Pour over shrimp and marinate in refrigerator for at least 2 hours.

Preheat grill or grill pan to medium heat. Place shrimp on grill and cook for about 3 to 4 minutes on each side, until shrimp is entirely opaque. Remove from the grill, take the shrimp off skewers, and serve immediately. Garnish with grilled lemons or limes and peppers of your choice.



Standard packaging is 10 x 5 lb headless shell-on in sizes U/8 through 16/20.

Latin name: *Penaeus occidentalis*

HACCP and COOL compliant.

Please ask your Darik representative for more information.

Count/Size Per Pound	Average Number of Shrimp per Serving
U/8	About 2
U/10	About 2
U/12	About 3
U/15	About 3
16/20	About 6

Product of Panama, wild caught

Case Configuration
10 x 5 lb.
Dimensions
18"L x 11½"W x 13"H
Volume
1.56 cu. ft.
Pallet
9 per layer, 3 high

Panama Bay brand™ is exclusively distributed by Darik Enterprises, Inc.

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