

PEARL ISLANDS™

Product of Panama – from the pristine waters of the Pacific.

Wild caught – natural diet provides excellent flavor profile.

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

Versatile – headless shell – on product form is suited for any menu application.

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.

Variety – From the signature ocean whites to ambers and pinks, a shrimp for every price point.

Turtle safe – Panama has been certified by the U.S. government.

Tradition – legendary brand awareness and customer confidence.



White
(*P. occidentalis*)



Amber
(*P. californiensis*)



Pink
(*P. brevirostris*)

Pearl Islands™ Classic Shrimp Cocktail

SHRIMP:

- 2 pounds large or jumbo Pearl Islands shrimp, in the shell
- 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 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. Peel the shrimp, leaving the tail segment intact, and remove the vein.



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

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. Garnish with lemon wedges.

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
21/25	About 7
26/30	About 9
31/35	About 11
36/40	About 12
41/50	About 14
51/60	About 18
61/70	About 21
71/90	About 26
91/110	About 33



Product of Panama, wild caught

Standard packing is
10 x 5 lb. headless shell-on

Predominant sizes: Whites and Ambers available in sizes U/8–21/25, Pinks available in sizes 16/20–71/90.

Please ask your Darik representative for more information.

Case Configuration	10 x 5 lb.
Dimensions	13¾"L x 12"W x 16½"H
Volume	1.58 cu. ft.
Pallet	9 per layer, 3 high

Pearl Island brand™ is exclusively distributed by Darik Enterprises, Inc.

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