

Product of Saudi Arabia - scientifically raised on the banks of the Red Sea.

Desert aquaculture – a unique new concept which provides optimal grow-out conditions in a remote, bio-secure environment with water continually circulating from the clear blue waters of the Red Sea.

Unparalleled traceability – the supplier is fully integrated, operating their own hatcheries, feed mill, grow-out ponds and processing plant.

Penaeus indicus species offers a superb product "crunch" and flavorful taste similar to wild caught shrimp.

Light color – the fresh look desired by retailers. Mildly treated with sodium metabisulfite to maintain its shelf life.

Large sizes – unlike many cultivated products, shrimp as large as 16/20 per pound are regularly available.

Antibiotic free – absolutely no chloramphenicol or nitrofurans.

Uniform – packed using modern, state of the art packaging technologies.

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



Red Sea Shrimp is a registered trademark of National Prawn Company, Al Lith, Kingdom of Saudi Arabia



Red Sea[™]Shrimp Teppanyaki

BASIC INGREDIENTS: Red Sea shrimp soybean oil dipping sauces and marinades

COMMON TEPPANYAKI VEGETABLES:

cabbage bean sprouts mushrooms onions carrots potatoes eggplants green bell pepper yakisoba noodles daikon radish bean sprouts bok choy zucchini corn

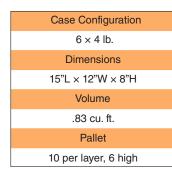
Nutrition Facts

Serving size 4 oz. Raw (112g) Servings per container 18

Amount Per Serving

Calories 12	0	Calories fr	om fat 15	
			y Value**	
Total Fat 20	1		3%	
Saturated F	at Og		0%	
Trans Fat 0g				
Cholesterol	170 mg.		57%	
Sodium 170 mg. 7%				
			0%	
Dietary F	iber 0g		0%	
Sugar 0g				
Protein 23g				
Vitamin A 2% Vitamin C 2%				
Calcium 6%	D		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 Carbol	nydrate	300g	375g	
Dietary Fibe	r	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	
41/50	About 9	
51/60	About 12	
61/70	About 17	
71/90	About 20	



Teppanyaki is a way of cooking as "teppan" means iron pan and "yaki" indicates grilling in Japanese.

The food is cooked where it is to be eaten, and the diners are involved in the process, making the meal a very festive experience. The chef's sensitivity to the ingredients, the preparation and a polished style of cooking and serving are the essentials of Teppanyaki, and the elements which distinguish it from the traditional Western-style barbecue.



Product of Saudi Arabia, farm raised

Standard packing is 6 x 4 lb headless shell-on in sizes 16/20 through 31/35.

Red Sea Shrimp is also available as whole shrimp in sizes 30/40 through 50/60 per kilo.

HACCP and COOL compliant.

Please ask your Darik representative for more information.

Red Sea[™] Shrimp is exclusively distributed by Darik Enterprises, Inc.

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