



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 Teppanyaki

BASIC INGREDIENTS:

Red Sea shrimp
soybean oil
dipping sauces and marinades

COMMON TEPPANYAKI VEGETABLES:

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

Nutrition Facts

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

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 0%

Dietary Fiber 0g 0%

Sugar 0g

Protein 23g

Vitamin A 2% Vitamin C 2%

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

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.

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

Case Configuration	6 x 4 lb.
Dimensions	15”L x 12”W x 8”H
Volume	.83 cu. ft.
Pallet	10 per layer, 6 high

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

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The Shrimp People™