



OCEAN INNOVATIONS

BY TAMPA MAID®

SPECIFICATIONS

ITEM: 100120

**Bake 'R Fry WHOLE GRAIN
BREADED SHRIMP POPPERS**

**Date: September 10, 2014
Supersedes: December 4, 2013**

PRODUCT DESCRIPTION:

Mini shrimp shapes formed from minced shrimp in a crispy ovenable coating made with 100% whole wheat flour. USDC inspected and USDA CN-approved. 0g trans fat per serving.

INGREDIENT STATEMENT:

Ingredients: Minced shrimp, whole wheat flour, water, vegetable oil (contains one or more of the following: soybean, corn and/or cottonseed oil), modified corn starch, textured soy flour, isolated soy protein, contains 2% or less of: wheat starch, methylcellulose, leavening (sodium acid pyrophosphate, sodium bicarbonate), soybean oil, salt, dextrose, dried yeast, paprika extract (color), dried garlic, iodized salt, spice, spice extract, sodium alginate, disodium inosinate & disodium guanylate, calcium chloride, sodium bisulfite (as a preservative).

Contains: Shrimp, Wheat, Soy

COUNT: 100-120

PACKAGING:

Pack: 200-240 Shrimp Poppers per 2 lb. polybag
Pack Size: 5/2 lb. (Net wt. 10.0 lbs.)
Case Size: L 13.375" x W 12.125" x H 7.4375"
Case Cube: 0.698
Case Weight: 11.5 lb.
Pallet Pattern: 12 /layer; 7 layers/pallet

COOKING INSTRUCTIONS:

TO BAKE: Preheat oven to 425°F. Place frozen Shrimp Poppers in a single layer on a baking sheet on center oven rack and bake for 8 to 10 minutes or until golden brown.

TO BAKE (convection oven): Preheat oven to 375°F. Place frozen Shrimp Poppers in a single layer on a baking sheet on center oven rack and bake for 7 to 8 minutes or until golden brown.

TO BAKE (toaster oven): Preheat oven to 425°F. Place frozen Shrimp Poppers in a single layer on toaster oven baking sheet and bake for 8 to 10 minutes or until golden brown.

TO DEEP FRY: Place frozen Shrimp Poppers in fryer basket. Deep fry in shortening or oil at 350°F for 1 ½ to 2 minutes. Drain prior to serving.

TO PAN FRY: Place frozen Shrimp Poppers in skillet with ½ of hot, but not smoking cooking oil and fry for 1 ½ to 2 minutes. Turn frequently, drain prior to serving.

INSTRUCCIONES PARA COCINAR:

HORNO CONVENCIONAL: Precaliente el horno a 425 °F. Pongo los camarones congelados en una sola capa en una bandeja en la parrilla de en medio y hornear por 8 a 10 minutos o hasta estar dorado.

HORNO DE CONVECCION: Precaliente el horno a 375 °F. Pongo los camarones congelados en una sola capa en una bandeja y hornear 7 a 8 minutos o hasta estar dorado.

TOSTADRA DE HORNEAR: Precaliente el horno a 425 °F. Pongo los camarones congelados en una sola capa en una bandeja de tostar y hornear por 8 a 10 minutos o hasta estar dorado.

FREIR POR INMERSION: Ponga los camarones congelados en una canasta de freir. Frie en aceite a 350°F por 1 ½ a 2 minutos. Escurrelos antes de server.

FREIR EN SARTÉN: Ponga los camarones congelados en un sartén con ½ de aceite caliente, pero no humeando y frielos 1 ½ a 2 minutos. Darles vuelta frecuentemente esurralos antes de server.

SHELF-LIFE: At 0° F, 24 months

DATE CODING: Master YJJLSP (Last digit of year/Julian day of year/Line/Shift/Plant)
Package YJJLS

