



zaycon
FRESH



Nutrition Facts

Serving Size 4 ounces (110g)

Amount Per Serving	Calories	Calories from Fat
Calories 90	90	10
		% Daily Values*
Total Fat 1g	2g	2%
Saturated Fat 0g	0g	0%
Trans Fat 0g	0g	0%
Cholesterol 175mg	175mg	58%
Sodium 160mg	160mg	7%
Total Carbohydrate 0g	0g	0%
Dietary Fiber 0g	0g	0%
Sugars 0g	0g	0%
Protein 20g	20g	40%
Calcium 8%	8%	• Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily Values may be 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	2400mg	2400mg
Total Carbohydrate	300g	375g	
Dietary Fiber	25g	30g	

- Delivered individually quick frozen by the 20lb case: each case contains ten 2lb packages, 21-25 shrimps per pound.
- Tail-on, cleaned, peeled, deveined, and frozen only hours after being caught.

Ingredients:

Shrimp, salt, sodium phosphate (to retain moisture), sodium metabisulphite (used as a preservative).

Contains: Shellfish (shrimp) bisulphite.

Wild Argentine Red Shrimp

Zaycon Fresh is proud to offer Wild Argentine Red Shrimp. Sustainably sourced from the cold South Atlantic waters off the coast of Argentina, this tasty, tender shrimp will be a favorite of everyone who loves great seafood.

Unlike the bland, tasteless shrimp that comes from often polluted shrimp farms (farms that can destroy coastal wetlands and increase the risk of devastating erosion, habitat loss for animals and humans alike, and which contaminate ecosystems with chemicals and runoff), wild shrimp are rich in flavor, often described as more similar to lobster than to the cocktail shrimp you find at supermarkets. Argentine shrimp fisheries are stringently managed to ensure a healthy, thriving wildlife population is maintained.

This raw Wild Argentine Red Shrimp has a healthy red color even prior to cooking, and is perfect for use in pastas, soups, stir-fry dishes, or as an exquisite entree. Your shrimp can be grilled, baked, or sautéed, but many people think the simplest cooking method is the best: just thaw as much as you'd like under running water, then cook the shrimp in boiling water for approximately three minutes. (Pro Tip: once the shrimp start floating, they're ready to serve!)