



fisherking
SEAFOODS

EAT LIKE ROYALTY



**COLD WATER
SHRIMP**

Pandalus borealis

Northern Shrimp

Cold Water Prawns—Shell-on
Deep red color and superb taste.

Harvested from the cold northern waters in Atlantic Canada, our shrimp are caught, cooked and flash frozen within an hour of catch. We supply you with the finest Cold Water Shrimp, year-round. From our vessel to your table, quality and freshness are guaranteed.

Cold Water Shrimp—C&P
Sweet succulent taste and ready to eat!

Fisher King Shrimp is harvested in the Gulf of St. Lawrence and the icy North Atlantic. Computer controlled cooking times and brine chilling ensures ideal texture and bite. Available year-round and packed in a variety of different options to meet your individual needs. Our IQF Cooked and Peeled Shrimp are guaranteed to impress the most discerning taste.

FISHING SEASONS

JAN FEB MAR APR MAY JUNE JULY AUG SEPT OCT NOV DEC



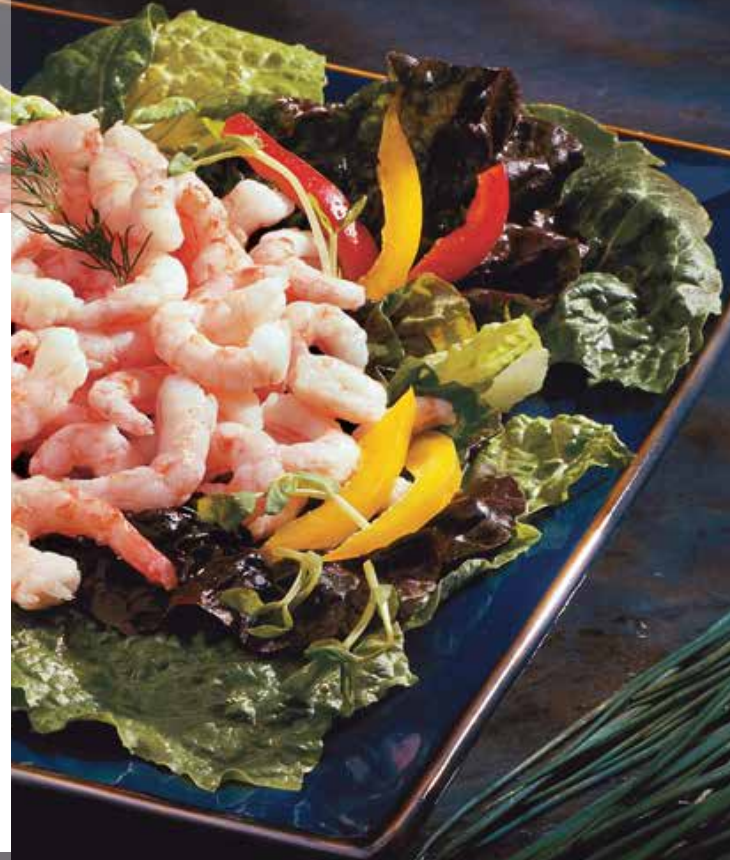
**Highest catch for Shell-on production noted January through April. C&P production occurs May through September.*



Shrimp 101

Cold water shrimp (*Pandalus borealis*), also known as deep water shrimp, northern shrimp, and northern red shrimp are found in the cold waters of the Atlantic Ocean. They live at depths between 10-500m, usually on soft muddy bottoms.

Shrimp possess a hard outer shell, pink in color and jointed legs. The average size of cold water shrimp ranges between 5 and 10cm. Considered a delicacy worldwide, cold water shrimp have a rich taste profile and can be used for many applications such as: salads, pastas, soups, pizza, etc



HANDLING INSTRUCTIONS



Shelf Life

24 months after freezing date.



Storing

Keep Frozen. Product must be maintained below -18°C (0°C) during storage and shipment.



Thawing Instructions

Place the desired amount of prawns in a strainer and cover. Place pan under strainer and refrigerate. Once thawed, rinse with cold water and serve. Enjoy!

Nutrition Facts	
Serving size	3.5 oz (100g)
Amount Per Serving	
Calories	60
	<small>% Daily Value*</small>
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 145mg	48%
Sodium 570mg	25%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 15g	30%
Vitamin D 0mcg	0%
Calcium 61mg	4%
Iron 0.3mg	2%
Potassium 70mg	2%

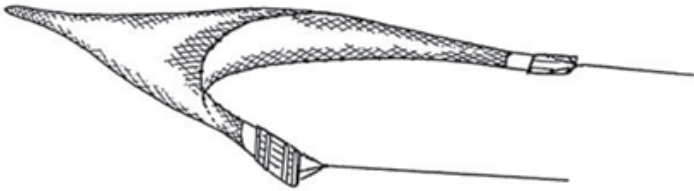
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:

Shrimp, Water and Salt

Catch Techniques

Shrimp are fished by using trawls. A trawl is a large net designed to be towed through the ocean, or along the ocean floor. The trawl is pulled through the water by one or more boats called trawlers.



Products (Frozen)	Sizes	Shrimp Packs Available
Cooked and Peeled (C&P)	90-125, 90-150, 125-175, 150-250, 250-350, 300-500, 500+	4x5lb & 1x20lb IQF Master Carton Dimensions: 15.11”L x 9.88”W x 9.37”H TiHi: 13x8 Cases per pallet: 104
Whole Cooked	80/100, 90+, 90/120, 120+	1x11lb IQF - Frozen at Sea Master Carton Dimensions: 15.12”L x 10.5”W x 4.12”H TiHi: 12 x 18 Cases per pallet: 216

WILD CAUGHT PRODUCT OF CANADA



Also available at Fisher King Seafoods

Nobashi Shrimp

Species: *Litopenaeus vannamei*
 Product Description: Vannamei shrimp, V-cut, shell-off, tail-on
 Sizes: 16/20, 21/25, 26/30, 31/40

Sushi Shrimp

Species: *Litopenaeus vannamei*
 Product Description: Cooked butterfly (Tail-on and Tail-off), Chemical-free
 Sizes: 6L, 5L, 4L, 3L, 2L, L, Tail-off
 Packing Style: 30pcs x 20 trays (Tail-off 200g x 40 bags)

Also available at Fisher King Seafoods**Tempura Shrimp**

Species: *Litopenaeus vannamei*
 Product Description: Fully cooked, shrimp tempura
 Size: 26g/piece
 Packing Style: 120pcs/carton and
 10pcs x 16trays/carton

Soft Shell Shrimp

Species: *Litopenaeus vannamei*
 Product Description: Raw, head-on, soft shell,
 semi-IQF frozen
 Sizes: L
 Packing Style: 25pcs x 10 trays/carton

Our Competitive Advantage

METHODOLOGY

Reach

Fisher King Seafoods sources from every region, assuring the best seafood available at the best price and the most up to date market information.

Quality Control

Fisher King Seafoods has four seasonal inspectors physically inspecting the production in plants throughout the entire season.

Location

Fisher King Seafoods is directly adjacent to all of the Canadian fishing zones. "This is our backyard."

Relationships

Strategic partnerships with Polar Seafood DK, Nichirei Fresh Inc. and Canadian packers gives us access to seafood from around the world year round.

Knowledge of International Markets

Through our equity partner, Nichirei Fresh Inc. of Tokyo. Fisher King Seafoods has access to current pricing, including demand and supply figures from Japan.

Diverse Seafood Line

Fisher King Seafoods carries multiple species of crab, shellfish, shrimp, and fin fish. One source for all your seafood needs.

FEATURES & BENEFITS

- Wild Caught
- 100% Natural: No chemicals or additives
- Harvested from the pristine waters of the icy cold North Atlantic Ocean
- Available year round for program needs
- Sweet succulent taste and bright pink color for vibrant eye appeal
- Accurate automated size grading to minimize loss
- Precise cooking times and brine chilling add to the overall quality of the product
- IQF and fresh water glazed for versatility and long shelf life
- Guaranteed full net weight

**Fisher King Seafoods Limited**

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See more of our products at
www.fisherkingseafoods.com