



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



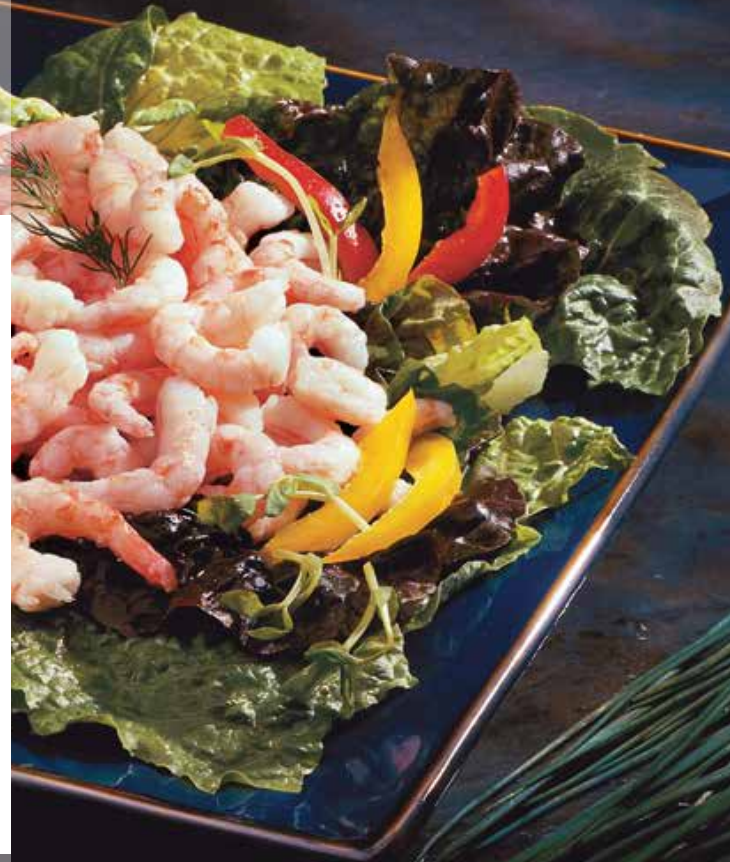
**Highest catch for Shell-on production noted January through April. C&P production occurs May through September.*



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°F) 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%

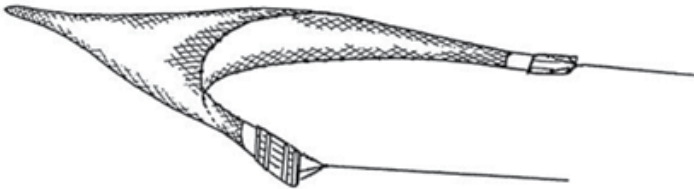
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

YOUR SOURCE FOR NATURAL, WILD CAUGHT SEAFOOD

Long-term access to responsible fisheries ensures year-round availability of our core line of wild caught seafood. All Fisher King branded products are packed under our strict Quality Assurance Program in HACCP approved facilities. We custom pack to private label specifications on select items. Certified at source, every order is carefully handled and efficiently delivered.

The Fisher King Story

Fisher King Seafoods Ltd. was founded in Halifax, Nova Scotia, Canada in 1996. Since its inception, FKS has seen solid and steady growth in the variety and volume of products we market. At FKS we focus on what we know best; wild-caught, once-frozen, locally-produced and sustainably-harvested Atlantic Canadian seafood items. Our strategic partnerships also give us added purchasing power, expertise and access to some of the highest quality seafood items from around the globe.

“We built Fisher King on integrity, quality and exceptional service. Our partnerships and long-term marketing agreements are made only with suppliers exacting the same high standards. Ongoing investment in sustainable fisheries secures our ability to consistently provide you with the best seafood in the world today and for years to come.”

Tor Conklin
CEO, Fisher King Seafoods Limited

Our Strategic Partnerships

NICHIREI

Nichirei, Japan’s largest food service distributor and one of Japan’s largest Seafood Companies partnered with Fisher King Seafoods in 2009 bringing added strength and diversity to the FKS product line. Nichirei’s Marine Division, Nichirei Fresh, is a global leader in seafood procurement and distribution. By utilizing strict buying practices and on-location oversight, Fisher King Seafoods is provided with access to the highest quality of seafood available. Fisher King Seafoods is now able to provide customers with a wide variety of sashimi and sushi quality products sourced from around the globe.



POLAR SEAFOOD

Polar Seafood is a multinational company with offices in Greenland, Denmark, Great Britain, Norway, Italy and Russia. With over ten modern factory freezer vessels and interests in land-based facilities in several countries, Polar Seafood Denmark is a major force in global seafood production. Polar is the largest quota holder and producer of Snow Crab Clusters in Greenland and one of the world’s leading producers of Cold Water Prawns. We are proud to market the “Polar Bear” to all our North American customers.



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www.fisherkingseafoods.com