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Product
Frozen Nylon Shrimp

Revision
01

Frozen Shrimp

Chilean Shrimp, Cooked, Peeled and Frozen (IQF)

Wild caught, high-quality product for Food Service and Retail.

1. Product Description

Sustainably sourced Chilean shrimps (*Heterocarpus reedi*), selected, cooked, hand-peeled and individually frozen with the IQF process. The Chilean Nylon Shrimp is a demersal crustacean found at depths between 200 and 600 meters. It has an average length of 8 cm and is a wild species whose extraction is regulated by a quota system. The product is glazed to protect it during storage, keeping its organoleptic qualities and tender texture intact.

2. Product Characteristics

Species:	Heterocarpus reedi
Format:	Cooked, Hand peeled, frozen IQF
Color:	White with red lines
Size (pieces/lb):	100-200 and 200-300
Season:	March-August, October-December
Use:	Food Service and Retail

3. Packaging & Logistics

Primary Packaging:	Poly Bags
Secondary Packaging:	Cardboard Carton Masters
Storage:	Keep at -18°C or below.
Shelf Life:	24 months from production date.

4. Microbiological Specifications

Total Viable Count:	< 100,000 cfu/g
Total Coliforms:	< 100 cfu/g
E. Coli:	< 10 cfu/g
Staphylococcus aureus:	< 100 cfu/g
Salmonella spp:	Absent in 25g
Listeria m.:	Absent in 25g

5. Nutritional Information

Portion size:	100g
Calories:	106 (from Fat: 16)
Total Fat:	2g (3% D.V.*)
Saturated Fat:	0g (2% D.V.*)
Cholesterol:	152mg (51% D.V.*)
Sodium:	148mg (6% D.V.*)
Total Carbohydrates:	1g (0% D.V.*)
Proteins:	20g

* Percent Daily Values are based on a 2,000 calorie diet.

Additional Information

Allergens:	Crustaceans. May contain traces of fish and molluscs.
GMO:	The product is 100% GMO free.
Usage:	Thaw and use. As it is pre-cooked, it does not require long cooking times.

Certifications



HACCP



MSC