

size, species, origin and process

QUALITY

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Global Shrimp Sizing Reference Guide

(All shrimp shown actual size)

This chart depicts the change in shrimp size from shell-on through peeling, cooking and breading



Size	Species	Origin	Process
4/6	White Shrimp (<i>P. vannamei</i>)	Wild: West Coast (Mexico to N. Peru)	Head-On Headless PUD
	Black Tiger Shrimp (<i>P. monodon</i>)	Native of Southeast Asia Primarily farmed from: • Thailand • Vietnam • India • Bangladesh • Malaysia • Philippines • Indonesia	P&D, UC, Tail On/Off P&D, C, Tail On/Off Butterflied Shrimp Pieces Breaded, Tail On/Off Breaded, Fantail/Rnd
6/8	White Shrimp (<i>P. vannamei</i>)	Wild: West Coast (Mexico to N. Peru)	Head-On Headless PUD
	Black Tiger Shrimp (<i>P. monodon</i>)	Native of Southeast Asia. Primarily farmed from: • Thailand • Vietnam • India • Bangladesh • Malaysia • Philippines • Indonesia	P&D, UC, Tail On/Off P&D, C, Tail On/Off Butterflied Shrimp Pieces Breaded, Tail On/Off Breaded, Fantail/Rnd
16/20, 26/30	White Shrimp (<i>P. vannamei</i>)	Wild: West Coast (Mexico to N. Peru)	Head-On Headless PUD
	Black Tiger Shrimp (<i>P. monodon</i>)	Native of Southeast Asia. Primarily farmed from: • Thailand • Vietnam • India • Bangladesh • Malaysia • Philippines • Indonesia	P&D, UC, Tail On/Off P&D, C, Tail On/Off Butterflied Shrimp Pieces Breaded, Tail On/Off Breaded, Fantail/Rnd
31/40	White Shrimp (<i>P. vannamei</i>)	Wild: West Coast (Mexico to N. Peru)	Head-On Headless PUD
	Black Tiger Shrimp (<i>P. monodon</i>)	Native of Southeast Asia. Primarily farmed from: • Thailand • Vietnam • India • Bangladesh • Malaysia • Philippines • Indonesia	P&D, UC, Tail On/Off P&D, C, Tail On/Off Butterflied Shrimp Pieces Breaded, Tail On/Off Breaded, Fantail/Rnd
41/50 51/60	White Shrimp (<i>P. vannamei</i>)	Wild: West Coast (Mexico to N. Peru)	Head-On Headless PUD
	Black Tiger Shrimp (<i>P. monodon</i>)	Native of Southeast Asia. Primarily farmed from: • Thailand • Vietnam • India • Bangladesh • Malaysia • Philippines • Indonesia	P&D, UC, Tail On/Off P&D, C, Tail On/Off Butterflied Shrimp Pieces Breaded, Tail On/Off Breaded, Fantail/Rnd
61/70	White Shrimp (<i>P. vannamei</i>)	Wild: West Coast (Mexico to N. Peru)	Head-On Headless PUD
	Black Tiger Shrimp (<i>P. monodon</i>)	Native of Southeast Asia. Primarily farmed from: • Thailand • Vietnam • India • Bangladesh • Malaysia • Philippines • Indonesia	P&D, UC, Tail On/Off P&D, C, Tail On/Off Butterflied Shrimp Pieces Breaded, Tail On/Off Breaded, Fantail/Rnd

Glossary of Terms:

C: Cooked **UC:** Uncooked
Head-On: Head, shell and tailfins on.
Headless/Shell-On: Only the head has been removed and the shell and tailfins are still on.
Tail On: Headless, peeled & deveined shrimp in which the tail has not been removed. Can be cooked or uncooked.
Tail Off: Headless, peeled & deveined shrimp in which the tail has been removed. Only available cooked.

P&D: Peeled & deveined, round, tail off. All shell and tailfins have been removed, with segments shallowly slit to the last segment.
P&D/Butterfly: Peeled & deveined, fantail or butterfly, tail on. All shell has been removed except last shell segment and tail fins with segments deeply slit to last segment
PUD: Peeled and undeined. All shell and tailfins have been removed with the segments unslit.
Butterflied: The shell and digestive track have been removed and a deep cut has been made that "butterflies" the shrimp without splitting it into two pieces. Available breaded or unbreaded.

Sizing Reference Guide:

Shell-On Size	P&D Size	Cooked Size	Shell-On Size	P&D Size	Cooked Size
6/8 count	8/10	10/12	21/25 count	26/30	31/40
8/10 count	10/12	13/15	26/30 count	31/40	41/50
10/12 count	13/15	16/20	31/40 count	41/50	61/70
13/15 count	16/20	21/25	41/50 count	51/60	61/70
16/20 count	21/25	26/30	51/60 count	61/70	71/90

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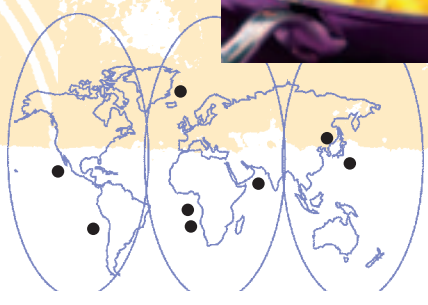
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Certi-Fresh travels the globe seeking out the finest shrimp the world has to offer—and that's saying a lot. Technically speaking, there are more than 300 commercially available species of shrimp, all of which are harvested from over 100 different countries. Whether it's Tiger shrimp from Asia, White shrimp from China, Venezuela, Brazil or Ecuador, White and Brown shrimp from Mexico, or Gulf shrimp from the Carolinas, rest assured that the experts at Certi-Fresh will help you navigate the shrimp selection waters to ensure that you choose the species and origin of shrimp that will make the biggest impact on your menu.

"SHRIMP THE BEST"

Origin



When shrimp surpassed tuna as America's favorite seafood product several years ago, a whole new world of menu opportunities was born. For any chef, shrimp's a natural in the kitchen. It's exceptionally versatile. It's easy to prepare. And best of all, shrimp adds panache to any plate. But there's more to shrimp than meets the eye.

The handy sizing chart located on the other side will show you exactly what Certi-Fresh has to offer, from species to countries of origin to sizing and finally, to processing. We like to think of it as global one-stop shopping.

Species



Certi-Fresh



VALUE QUALITY SERVICE

GREAT TASTE



GLOBAL FOOD SOLUTIONS

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Once upon a time, there were two headless, shell-on shrimp. Both were called 13/15. But then one got its shell peeled off. And it was transformed into a 16/20. How? Simple. To understand buying shrimp, you have to know how it is counted. The "count," as it is called, refers to how many individual shrimp make up one pound. "13/15" simply means that there are 13 to 15 individual shrimp in a one-pound bag. Go to a 31/40 count and you double the number of shrimp purchased. But those 31/40 shrimp are half the size of the 13/15 shrimp.

Also, each time a shrimp is processed, it becomes one size smaller. So, back to those 13/15 shrimp. Remove the shell and they become 16/20s. And when they're cooked, they'll transform into 21/25s.

This tale always has a happy ending, but keep in mind when it comes to count, the size you select does make a measurable difference on the plate.

Certi-Fresh offers an expansive selection of shrimp sizes and styles so you have an endless array of plating possibilities. You can get those Black Tigers cooked or raw. Head-on or head-off. Shell-on or shell-off. Peeled and deveined. Butterflied. Breaded. Breaded and flavored. We even offer EZ peel, so your customers can effortlessly peel their own shrimp. Want the tails on? No problem. Tails off? Absolutely. Best of all, box after box, Certi-Fresh is packed with craftsmanship. No broken tails here. No size variances or off counts. Just superior shrimp every time.

Process

