



CATANESE CLASSIC SEAFOOD SHRIMP, CHINESE WHITE

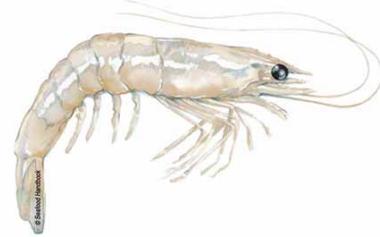
Chinese whites are harvested from farm ponds and wild-caught by trawlers, mainly in the Yellow Sea and East China Sea and along the Korean coast. Chinese whites can grow to more than 7 inches. The most commonly used name for these shrimp is *Penaeus orientalis*, but *P. chinensis* is its earliest description and the one considered scientifically correct. A tropical shrimp, Chinese whites are grown in cooler waters than most *Penaeids* and have a fragile meat more characteristic of coldwater shrimp. Chinese whites should be of uniform color, size and condition and should smell like seawater. Chlorine smells may indicate use of this chemical to mask off-odors. Grassy or corn-on-the-cob odor is associated with pond-raised shrimp.

PRODUCT PROFILE

Chinese whites have a mild flavor. The cooked meat is softer than Gulf or Pacific whites in texture. Raw meat should be firm, slightly resilient and moist. Most raw shrimp meat is translucent white to gray. Cooked meat is white with pink streaks. The shells of white, brown and pink shrimp are generally colored as their names imply, though variations are such that brown and white shrimp can sometimes look alike. White shrimp have a translucent white shell with pink tinges on the rear segments and swimmer fins.

COOKING TIPS

Shrimp are done when tails curl and meat is no longer translucent. Large tiger shrimp tails are excellent hors d'oeuvres in classic shrimp cocktails or grilled on skewers. They're good with pasta or in casseroles, since they can withstand tossing with other ingredients. Their thick shells hold heat, so black tigers cook more quickly than the other *Penaeids*. For maximum quality, eat tiger shrimp within two days of thawing.



NUTRITION FACTS

Calories	106
Fat Calories	15.3 g.
Total Fat	1.7 g.
Saturated Fat	0.3 g.
Cholesterol	152 mg.
Sodium	148 mg.
Protein	20.3 g.
Omega 3	0.53 g.

PRIMARY PRODUCT FORMS

Frozen: Whole, Blocks, IQF, Cooked, Split, butterfly, fantail, Pieces
Value-added: Breaded, Canned (small shrimp), Frozen tins, Dried, Prepared entrées

GLOBAL SUPPLY

China, Japan, Korea

COOKING METHODS

Bake Boil Broil Fry Grill
 Pate Poach Saute Smoke Steam