

"This is what shrimp is supposed to taste like" Chef Paul, Miami





How Much How Often What Form

"I cannot believe how sweet they are" Chef Jon, New York



Do not compete on price. You cant!

"I cannot believe how sweet they are" Chef Jon, New York





"I cannot believe how sweet they are" Chef Jon, New York



- Fresh
- Healthy
- Homegrown

"I cannot believe how sweet they are" Chef Jon, New York



- Fresh seafood simply tastes better than frozen
- Greenhouse grown fresh Sun Shrimp are available year round
- Able to supply fresh shrimp nationwide within 24 hours of harvest
- Consumers are looking for fresh products
- Deep chill harvesting process guarantees maximum quality

Fresh

"Delicious" Chef Mark, San Francisco





- No Harmful chemicals
- No Antibiotics
- No Hormones
- No Preservatives
- No Medicines
- No Dips

Healthy

"Amazing clean, crisp taste" Chef Lauren, Boston





- Charge a premium price for a premium product
- Ensure highest quality
- Pursue white table cloth restaurants
- Always emphasize attributes

My Advice

"Amazing clean, crisp taste" Chef Lauren, Boston





Homegrown

Cultured in the USA



- **Sustainable**
- No negative impact on the environment
- No impact on oceans
- **Bio-secure and safe**



"Best Choice" Monterey Aquarium Seafood Watch





- ICE, ICE, ICE it is your friend
- Brine slurry
- Change ice
- Do NOT let sit in water





Commercial sales

- Must have a certified plant to process shrimp
- You can only sell harvested, non processed shrimp directly





Product Forms

- Shipped fresh on ice in 10, 20, 25 and 50 pound boxes
- Special overnight UPS fresh direct program
- Air and ground freight via Fort Myers, Miami
- Whole, de-headed shrimp, EZ-Peal, Peeled and Deveined
- U12, U13, U15, 16/20, 21/25, 26/30, 31/35 and 36/40





American Mariculture

- Vertically integrated producer of Fresh Shrimp
- Available Year Round



For information or to order: (239) 260-4720 www.sunshrimp.com



Fresh, Healthy & Homegrown

