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

“Delicious”
Chef Mark, San Francisco
Healthy

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

“Amazing clean, crisp taste”
Chef Lauren, Boston
My Advice

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

“Amazing clean, crisp taste”
Chef Lauren, Boston
• Cultured in the USA 🇺🇸
• Sustainable
• No negative impact on the environment
• No impact on oceans
• Bio-secure and safe
Quality

- 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
• 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-Peel, 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