



A READY-TO-USE, PROTEIN-PACKED INGREDIENT TO ENHANCE VALUE & FLAVOR ON YOUR MENU.

CLASSIC & CAJUN SMOKED SHRIMP

- 🔥 NO LABOR REQUIRED
- 🔥 MAXIMIZE MENU APPEAL
- 🔥 HOT-SMOKED, READY TO EAT
- 🔥 NO NITRATES OR ADDED MSG
- 🔥 GLUTEN FREE SMOKED DIPS
- 🔥 EGG-FREE DIPS, NO MAYONNAISE
- 🔥 TWO SHRIMP SIZES, MORE VERSATILITY



CROSS-UTILIZATION MENU CONCEPTS:

Big O' Smokehouse Smoked Shrimp can elevate salads, avocado toast, quiches, tacos, pasta dishes, seafood chowder, gumbo, stir-fries, charcuterie boards, bloody mary bars, pizza toppings, shrimp and grits, fried rice, sushi, skewers, quesadillas, fritters, spring rolls, and more!

NUTRITIONAL INFORMATION	Serving Size (g)	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Calcium (mg)	Potassium (mg)
Classic Smoked Shrimp	56	50	1	0	0	95	500	1	0	0	10	41	86
INGREDIENTS: Shrimp, Salt, Sugar, Natural Hardwood Smoke Contains: Crustacean Shellfish (Shrimp)													
Small Cajun Smoked Shrimp	56	50	0.5	0	0	85	540	1	0	0	9	37	82
INGREDIENTS: Shrimp, Salt, Sugar, water, Cajun Spice (Dehydrated Garlic, Spices, Salt, Paprika, Dehydrated Onion, Red Pepper), Cayenne Pepper, Natural Hardwood Smoke Contains: Crustacean Shellfish (Shrimp)													
Cajun Smoked Shrimp Dip	56	150	14	8	0	65	310	3	0	2	5	92	84
INGREDIENTS: Cream Cheese (Pasteurized Milk and Cream, Salt, Carob Bean Gum, Cheese Culture), Smoked Shrimp (Shrimp, Cajun Spice (Spices, Including Paprika, Salt, Garlic, Onion, and Less than 2% Calcium Stearate [To Prevent Caking])), Ground Red Cayenne Pepper, Salt, Sugar, Natural Hardwood Smoke), Cultured Dextrose (Cultured Dextrose, Maltodextrin), Cajun Spice (Spices, Including Paprika, Salt, Garlic, Onion and Less than 2% Calcium Stearate [To Prevent Caking]), Red Pepper Flakes, Cayenne Pepper Contains: Milk, Crustacean Shellfish (Shrimp)													



To place an order or inquire about pricing and distribution options, please contact:
Kendra Higgins,
 Director of Sales & Marketing
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 616-366-6706

CASE SPECIFICATIONS

	Case/Count	Temperature Zone	Shelf Life*	Item Code
CLASSIC SMOKED SHRIMP	5lb Case, 1/Case 31-40 CT/LB	Refrigerated	35 days	GFS: 500444
				Halperns: 59-00950
SMALL CAJUN SMOKED SHRIMP	5lb Case, 1/Case 150 CT/LB	Frozen	35 days From Thaw	GFS: 460126
				Halperns: 75-09155
CAJUN SMOKED SHRIMP DIP	4lb Tub, 1/Case	Refrigerated	56 days	GFS: 356740
				Halperns: 59-00035

*Stated Shelf Life From Production Date. Tampered Product Reduces Shelf Life to 14 Days.