

SHRIMP 40/50 PORTIONS (4 wz)

12/13/2022

Yield: As Needed

Shelf Life: 2 days

Equipment: 2 hotel pans, scale, portion bags, sheet tray

Ingredients

As Needed Thawed Shrimp (40/50 count)

Procedure

1. Thaw shrimp according to Shrimp Thawing Procedures.
2. Fill a plastic hotel pan with ice, and place an empty hotel pan on top of the iced hotel pan.
3. Empty the shrimp from the packaging into the empty hotel pan, and inspect the shrimp for quality and size standards.
4. Portion into 4 wz. portions.
NOTE: Always write the number of portions bagged on the prep sheet.
5. Transfer to a sheet tray, and store refrigerated.
6. Label, Date, and Rotate.

C: Glossy surface; Grayish white

T: Firm, not slimy; No broken shrimp; Moist but not excessively wet

F/A: Fresh seafood aroma; Not foul or overly fishy; No sour or ammonia aroma

HR: 2 wz portion bags; Sheet tray; Refrigerated

SL: 2 days