



THINK FRESH



BLUE FOOT WHITE SHRIMP

ALL NATURAL

Free of hormones, antibiotics or other contaminants and never treated with preservatives.

Your search for sustainably sourced shrimp is over. **Blue Foot White Shrimp** is farm raised on the coast of Ecuador in an eco-friendly environment by Industrial Pesquera Santa Priscila (IPSP). The shrimp farm, *Chanduy*, is directly adjacent to the sea and is recognized for producing the most delicious, world-class shrimp without interruption for over 30 years.

Chanduy farm produces shrimp in a closely monitored habitat free of antibiotics, additives or growth enhancers. As a result of our low-density practices, it is not necessary to use antibiotics during production.

Chanduy farm receives an infusion of fresh ocean water with every new tide — creating a natural habitat and resulting in a unique succulent and sweet flavor, exclusive to **Blue Foot White Shrimp**.

Blue Foot White Shrimp is so pure, fresh and delicious, it's like nothing you've tasted before!



IPSP produces their own post larvae from the healthiest stock to ensure a premium product and minimize their environmental footprint.

Chanduy shrimp farm measures up the industry's strictest sustainability guidelines and is certified by the Swiss-based Institute of Marketecology (IMO) and the Aquaculture Stewardship Council (ASC).



Blue Foot White Shrimp are never treated with preservatives to mask freshness. To maintain ultimate freshness and quality, **Blue Foot White Shrimp** are harvested around the clock and shipped within 24 hours of harvest.

As a vertically integrated company, we have full control over every step of our operations and guarantee 100% traceability from farm to fork!

GIVING BACK



Environmental stewardship is a key component of everything we do. Since 2012, we have committed to contribute to the conservation of Ecuador's fragile Galápagos Islands by making a donation to the Charles Darwin Foundation for every pound purchased of **Blue Foot White Shrimp**.



Shrimp is a family favorite - in fact the National Fisheries Institute ranks it America's #1 consumed seafood!

Experience the culinary excellence of responsibly farmed shrimp and contribute to an important cause! **Blue Foot White Shrimp** are guaranteed eco-friendly, delicious and always fresh (unless you want it frozen).

Facts:

Species

Litopenaeus vannamei



Origin

Farmed in a low-density system located on the coast of Ecuador.

All Natural

Blue Foot White Shrimp are free of growth promoters, antibiotics or other chemicals and never treated with preservatives to mask freshness!

Water

Located directly adjacent to the sea, **Blue Foot White Shrimp** are raised in a pristine farming environment with waters naturally replenished with each new tide.

Breeding

Chanduy farm produces its own post larvae from the healthiest stock to guarantee a premium product and ensure no wild stocks are harmed.

Fast Processing

Blue Foot White Shrimp are delivered fresh – within 24 hours from harvest. The state-of-the-art processing facility operates in accordance with FDA guidelines and under the control and direction of the HACCP plan and BRC certification.

Certifications

The farm undergoes an annual audit by the Swiss-based Institute of Marketecology (IMO) and the Aquaculture Stewardship Council (ASC) to ensure sustainable practices and eco-friendly products.

Fresh Shell-On Shrimp

- **Available as:** Easy Peel, Head On, Head Off
- **Sizes:** 51/60, 41/50, 36/40, 31/35, 26/30, 21/25 (per Lb)
- **Packaging:** 10lb styrofoam box

Fresh P&D Shrimp

- **Available as:** Fresh, hand peeled and deveined
- **Finished Count:** 61/70, 51/60, 41/50, 36/40, 31/35, 26/30 (per Lb)
- **Packaging:** 1-gallon (8 Lb.) tubs – sold in 4-tub masters

Frozen Shrimp

- **Available as:** Easy Peel, Head On, Head Off and P&D
- **Sizes:** 51/60, 41/50, 36/40, 31/35, 26/30, 21/25 (per Lb)
- **Packaging:** IQF, Custom Retail Bags, Block