

Nutrition Facts

Serving Size 5oz.
Servings per Container: About 13

Amount per serving

Calories 54 Calories from fat 12

%Daily Value

Total Fat 1g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 50mg 17%

Sodium 383mg 16%

Total Carbohydrate 4g 1%

Dietary Fiber 1g 2%

Sugar 1g

Protein less than 7g 17%

Vitamin A 0% Vitamin C 55%

Calcium 0% Iron 0%

Ingredients: Cooked shrimp (with
maltomer salt), tomatoes, onion, green
pepper, cilantro, lime juice, vinegar, red
pepper, water, salt and sodium bicarbonate
(baking soda).

CONTAINS: Shrimp

• Farm Raised White Shrimp

• Product of Ecuador

• No Soy Protein

• Spanish Spanish

• Spanish Spanish

• Spanish Spanish

Shrimp
Ceviche
Mexican Style

Shrimp Ceviche

Mexican Style

Low in Calories • Zero Trans Fats • No MSG • No Preservatives
Spanish spanish • Spanish spanish • No MSG • Spanish spanish



PERFECT FOR A PARTY APPETIZER
OR LIGHT ENTREE!

Spanish spanish spanish spanish
spanish spanish!



Contains 4 x 1-lb Ceviche Kits*

* Each kit contains shrimp, vegetables, & sauce packets.

Zesty flavor with diced fresh
tomatoes, onions, celery,
red bell peppers, cilantro,
green chilies, cooked shrimp
and our special recipe Ceviche
sauce for a subtle but spicy
taste. Our Mexican-style
shrimp Ceviche is refreshing,
tasty and low in calories.

True Premium Quality!

ISO 9001:2000

HACCP Certified



Shrimp
Ceviche
Mexican Style



Shrimp Ceviche

Mexican Style

Description Cooked peeled & deveined shrimp in Mexican-style Ceviche sauce.

Spanish Spanish, spanish, spanish, spanish, spanish, spanish, spanish, spanish.

Serving Suggestions:

Thaw, mix and serve. Ideal temperature is around 55°F (13°C). Hot sauce or lime juice
can be added to taste and may be served with corn chips, saltine crackers or over tostadas.

Spanish Spanish

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Ideal slow thawing:

Place the package in the refrigerator at approximately 40°F. It will defrost in 14-16 hours. Open the
sauce pouch and mix it with the vegetables and shrimp.

For a faster thawing time, without opening the frozen bags of shrimp and vegetables, place them in a
container of water making sure the tap water does not get into the bag. It will defrost in 5-10 minutes.

DO NOT HEAT:

We recommend consuming the Ceviche less than 24 hours after thawing to enjoy the very best
texture of the ingredients.

Store at 0°F (-18°C). Unopened product that has been handled properly and stored at the
recommended temperature has a shelf life of one year.

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SPANISH:

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