



# WILD CAUGHT SHRIMP

*From North Carolina*



White shrimp  
(*Litopenaeus setiferus*)



Brown Shrimp  
(*Farfante penaeus aztecus*)

Offer your customers something truly extraordinary: wild shrimp straight from the Pamlico Sound in North Carolina. Our shrimp are caught in season and processed at a local state-of-the-art facility to ensure premium quality and freshness year-round.





# WILD CAUGHT SHRIMP



## OUR SHRIMP STORY

Wanchese Shrimp are wild caught in a 100 mile square of the Pamlico Sound in NC on our own fleet of vessels. This is the farthest north that any warm water shrimp can be found on the East Coast. In this area, the fresh water from rivers and the saltwater from the Atlantic mix together to produce brackish water. This brackish water is what gives the shrimp a sweet taste and firmer bite which is a better flavor profile than other wild and farmed raised shrimp on the market today. There are two types of species that we harvest from this water. Brown shrimp (*Farfante penaeus aztecus*) run from July thru September. White Shrimp (*Litopenaeus setiferus*) run from September thru October/November.

- ▶ Available in season and frozen
- ▶ All natural, with no added chemicals
- ▶ Offered in a variety of sizes
- ▶ Easy to prepare. Can be baked, broiled, grilled, sautéed, or fried
- ▶ Fits a wide variety of menu applications



## VARIETY OF SIZES (raw, shell-on)

Available fresh or frozen, our shrimp come in an impressive range of sizes to suit every appetite and every occasion.

Sizes:

- ▶ 16/20
- ▶ 21/25
- ▶ 26/30
- ▶ 31/35
- ▶ 36/40
- ▶ 40/50
- ▶ 50/60
- ▶ 60/70
- ▶ 70/80

## DAILY FRESH PACKS

(please check for availability)

- ▶ 50 lb. cases
- ▶ Custom packs available

## FROZEN PACKS

(available year-round)

- ▶ IQF: 30 lb. case (6 x 5 lb.)
- ▶ Block: 20 lb. case (4 x 5 lb.)
- ▶ Block: 50 lb. case (10 x 5 lb.)

For more information please visit us at [wanchese.com](http://wanchese.com) or call 757-673-4500.

