**Global Shrimp Sizing Reference Guide**

(All shrimp shown actual size)

### Glossary of Terms:
- **P&D**: Processed & deveined, round, tail off. All shell and tail have been removed.
- **Butterflied**: The shrimp and digestive tract have been removed and a deep cut has been made that "butterflies" the shrimp without splitting it into two pieces. Available breaded or unbreaded.
- **C**: Cleaned, shell & tail on.
- **Head-On**: Head, shell and tail fins on.
- **Headless**: Headless, shell and tail fins on.
- **Headless**: Headless, shell and tail fins on.
- **P&D/Butterfly**: Processed & deveined, tail on/off. All shell and tail have been removed with the segments unslit.

### Sizing Reference Guide:

<table>
<thead>
<tr>
<th>Shrimp Type</th>
<th>Shell-On Size</th>
<th>P&amp;D Size</th>
<th>Cooked Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Shrimp</td>
<td>31/40 count</td>
<td>100/130</td>
<td>31/40 count</td>
</tr>
<tr>
<td>Black Tiger Shrimp</td>
<td>31/40 count</td>
<td>100/130</td>
<td>31/40 count</td>
</tr>
<tr>
<td>Gulf White Shrimp</td>
<td>31/40 count</td>
<td>100/130</td>
<td>31/40 count</td>
</tr>
<tr>
<td>Mexican Brown Shrimp</td>
<td>31/40 count</td>
<td>100/130</td>
<td>31/40 count</td>
</tr>
</tbody>
</table>

### Size, Species, Origin and Process

<table>
<thead>
<tr>
<th>Size</th>
<th>Species</th>
<th>Origin</th>
<th>Process</th>
</tr>
</thead>
<tbody>
<tr>
<td>4/5</td>
<td>White Shrimp</td>
<td>West Coast</td>
<td>Head-On</td>
</tr>
<tr>
<td>6/8</td>
<td>Black Tiger Shrimp</td>
<td>Northeast</td>
<td>Head-On</td>
</tr>
<tr>
<td>10/12</td>
<td>Gulf White Shrimp</td>
<td>East Coast</td>
<td>Head-On</td>
</tr>
<tr>
<td>13/15</td>
<td>Mexican Brown Shrimp</td>
<td>Central America</td>
<td>Head-On</td>
</tr>
</tbody>
</table>

### Contact Information

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Certi-Fresh offers an expansive selection of shrimp sizes and styles so you have an endless array of plating possibilities. You can get those Black Tigers cooked or raw. Head-on or head-off. Shell-on or shell-off. Peeled and deveined. Butterflied. Breaded. Breaded and flavored. We even offer EZ peel, so your customers can effortlessly peel their own shrimp. Want the tails on? No problem. Tails off? Absolutely.

Best of all, box after box, Certi-Fresh is packed with craftsmanship. No broken tails here. No size variances or off counts. Just superior shrimp every time.

Once upon a time, there were two headless, shell-on shrimp. Both were called 13/15. But then one got its shell peeled off. And it was transformed into a 16/20. How? Simple. To understand buying shrimp, you have to know how it is counted. The “count,” as it is called, refers to how many individual shrimp make up one pound. “13/15” simply means that there are 13 to 15 individual shrimp in a one-pound bag. Go to a 31/40 count and you double the number of shrimp purchased. But those 31/40 shrimp are half the size of the 13/15 shrimp.

Also, each time a shrimp is processed, it becomes one size smaller. So, back to those 13/15 shrimp. Remove the shell and they become 16/20s. And when they’re cooked, they’ll transform into 21/25s.

This tale always has a happy ending, but keep in mind when it comes to count, the size you select does make a measurable difference on the plate.

Certi-Fresh travels the globe seeking out the finest shrimp the world has to offer—and that’s saying a lot. Technically speaking, there are more than 300 commercially available species of shrimp, all of which are harvested from over 100 different countries. Whether it’s Tiger shrimp from Asia, White shrimp from China, Venezuela, Brazil or Ecuador, White and Brown shrimp from Mexico, or Gulf shrimp from the Carolinas, rest assured that the experts at Certi-Fresh will help you navigate the selection waters to ensure that you choose the species and origin of shrimp that will make the biggest impact on your menu.

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