

VALIA

*Ecuadorian
Shrimp*



SPECIFICATIONS

COO: Ecuador

Harvest: Farm Raised or Wild Caught

Treatment: All-Natural, Light STPP or Standard STPP

Certifications: BAP, ASC available for farmed product

SPECIES	F	W
Vannamei (White)	✓	✓
Brevirostris (Pink)		✓
Californiensis (Brown)		✓
Protrachypene (Titi)		✓

FORM	F	W
HLSO	✓	✓
HOSO	✓	✓
P&D Tail-Off	✓	✓
P&D Tail-On	✓	✓
CP&D Tail-Off	✓	
CP&D Tail-On	✓	

SIZE	F	W
U10		✓
U12		✓
U15		✓
16-20	✓	✓
20-30	✓	
21-25	✓	✓
26-30	✓	✓
30-40	✓	
31-35	✓	
36-40	✓	
31-40	✓	✓
40-50	✓	
41-50	✓	
150-200		✓
200-300		✓

PACK	F	W
IQF (5x2lb, 6x5lb)	✓	✓
BLOCK (2x5lb, 6x5lb)	✓	✓

Ecuadorian Shrimp

Discover Ecuadorian shrimp as the best addition to your seafood offerings this year! They are highly regarded for their clean flavor and firm texture, surpassing other shrimp operations around the globe for their quality, consistency, and size availability.

FARM RAISED

- **Premium flavor:** Generations of selective breeding, superior water quality standards, and high quality feed produces shrimp with premium taste and texture and a natural resistance to disease and pathogens, reducing the need for unwanted feed additives.
- **Clean supply chain:** vertically integrated farming, production, and BRC certified processing in-country means better food safety and better quality.
- **Sustainable:** BAP certified product.
- **Farming method:** semi-intensive ponds and extensive farms mean lower stocking densities.
- **Production Capacity:** Ecuador is the world's largest shrimp producing country, farming 1.3M MT/year, which has increased 88% since 2020.

WILD CAUGHT

- **Premium flavor:** Harvested from the cold, nutrient rich waters brought in by the Humboldt Current making for a sweet, crisp flavor.
- **Clean supply chain:** harvested for same day processing at on-site BRC certified plant, cold chain maintained with ice and saltwater, once frozen wild product.
- **Sustainable:** entering a FIP (Fishery Improvement Project); catch levels adhere to scientifically informed regulatory quotas.
- **Catch Method:** harvested by small day-boat artisanal fishermen using eco-friendly fishing methods with minimal by-catch or environmental impacts.
- **Great value:** Cuts very well against wild Mexican and domestic shrimp for a fraction of the price.

