



PREMIUM SHRIMP  
FROM ECUADOR  
WITH SUSTAINABILITY OF  
**PROMAORO S.A.**



DRIED AND PUFFED  
IN THE MODIFIED ATMOSPHERE  
WITH THE PROPER TECHNOLOGY OF  
**THE INCA TRAIL FOODS**



## **PRODUCT NAME: CRUNCHY DRIED SHRIMP SNACK AND SEASONING**

**FORMATS:** crunchy whole natural shrimp snack / powder **COUNTRY OF ORIGIN:** Ecuador

**STORAGE CONDITIONS:** Store pallets in a cool and dry place (<65% humidity). Avoid heat and direct sunlight.

**SHELF LIFE:** 12 months from the date of manufacturing. After opening the original packaging reseal or consume immediately.

The long shelf life product for direct consumption as individual snack or as part of mixtures with other dehydrated and dried products. It is the famous Ecuadorian smoked shrimp dehydrated in low atmospheric pressure for a short time reaching the moment of sterilization by high temperature and cooled quickly to keep the crunchy texture and natural flavor. It is light and bulky which allows it to be offered to the consumer as a unique and universally enjoyable mass consumption snack.

**Ingredients:** shrimp, salt, sugar, spices, glutamate de sodium **Allergens:** contains shrimp, may contain traces of sulfites

**Moisture content:** 15-17% **Water activity:** < 0,60

**Certifications:** ASC, BRCS, BASC, HACCP, FDA

**Bulk packaging:** 3.5kg FLOW PACK BOPA/BOPA/PEBD 140 micron BAG

**Individual packaging:** PET container options from 15g to 100g, pouch with trilaminated resealed zipper, eco pouch with window, etc

### **Microbiological characteristics:**

Mold <10 UP/g

Yeast <10 UP/g

E. Coli <10 UFC/g

Salmonella ABSENCE

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